

## Shrimp in Tomato Sauce



**Preparation time:** 30 min

**Difficulty:** Easy

## Ingredients

- Dried oregano: 1 tsp
- Flat-leaf parsley, minced: 2 tbsp
- Garlic, minced: 4 cloves
- Ground pepper, divided: 1/2 tsp
- Kosher salt, divided: 3/4 tsp
- Large shrimp, peeled and deveined: 1 lb
- Olive oil, divided: 4 tsp
- Red pepper flakes: 1/8 - 1/4 tsp
- Small yellow onion, finely diced: 1/2

## For this recipe we used:

Crushed Tomatoes with Onion 2 boxes



## Preparation

**Craving an easy-to-make recipe? Look no further! Shrimp in red sauce are completely infused with the flavors of Pomì Crushed Tomatoes with Onion, elevating the flavor profile of your sauce.**

Instructions:

1. Place the shrimp in a medium bowl. Toss with 2 teaspoon olive oil, ¼ teaspoon salt and ¼ teaspoon pepper.
2. Heat a large nonstick or ceramic skillet over medium-high heat. Add the shrimp in a single layer and about 1 minute per side, flipping over the shrimp with tongs. If the shrimp don't fit into the skillet in a single layer, cook them into 2 batches. Transfer the shrimp to a plate or bowl.
3. If there are a lot of browned bits stuck to the bottom of the skillet, either carefully (pan is hot!) wipe them out with a damp paper towel or wash the skillet.
4. Reduce the heat to medium. Heat the remaining 2 teaspoons olive oil in the skillet. Add the onion and cook, stirring occasionally, until the onion softens and becomes translucent, 4 to 5 minutes.
5. Stir in the garlic, oregano, ½ teaspoon salt, ¼ teaspoon pepper and crushed red pepper flakes. Cook, stirring, for 1 minute
6. Add the crushed tomatoes. Cook at a gentle simmer, stirring occasionally, for 15 minutes.
7. Stir in the cooked shrimp and parsley. Taste and adjust seasoning, if necessary. Serve with pasta, rice, quinoa, cauliflower rice, spaghetti squash or zucchini noodles.