



Tomato Braised Shrimp



Time: 35 min.

Difficulty: Easy

Ingredients

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- Finely chopped tomatoes 26.6oz 1 26oz Pomi's Finely Chopped Tomatoes
- Anchovy Fillets 2
- Capers 2 tbsp
- Cloves of Garlic 3
- Crushed Red Pepper Flakes 1/4 tsp
- Dried Oregano 1/2 tsp
- Dry White Wine 1/2 cup
- Extra Virgin Olive Oil 3 tbsp
- Fresh Basil or Parsley To Taste
- Fresh/Frozen Jumbo Shrimp 1 1/2 lb
- Freshly Grated Parmesan Cheese To Taste
- Kalamita Olives, Pitted & Diced 1/3 cup
- Medium Onion 1
- Pomi Finely Chopped Tomatoes 26oz
- Salt & Pepper To Taste
- Spaghetti

For this recipe we used:



Preparation

1. In a large dutch oven over medium heat add the olive oil, onion & garlic. Cook until the onions begin to turn translucent, about 5 minutes.
2. Add the anchovies, red pepper flakes, oregano, salt & pepper. Cook for an additional 2 minutes.
3. Stir in the white wine, tomatoes, capers & olives. Bring sauce to a boil & reduce to a simmer. Cover with lid & simmer for 20 minutes.
4. Add the shrimp. Cook an additional 5 minutes, or until the shrimp are cooked throughout. Be careful not to overcook the shrimp.
5. Serve over spaghetti. Garnish with parmesan & herbs.

- *Marcella of @modestmarce*