Pomì
O Così. O Pomì.

Tomato Braised Shrimp

Preparation time: 35 min
Difficulty: Easy

Ingredients

- 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
- Kalamta Olives, Pitted & Diced: 1/3 cup
- Medium Onion: 1
- Pomì Finely Chopped Tomatoes: 26oz
- Salt & Pepper: To Taste
- Spaghetti:

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.

For this recipe we used:

Finely Chopped Tomatoes 1 26oz