

Shrimp Fra Diavolo

Serves 2 - 4

1/3 cup extra-virgin olive oil

16 large shrimp, peeled and deveined

6 cloves garlic, peeled and minced

3 shallots, peeled and chopped

30 cherry tomatoes (about 6 oz.) halved

1 1/2 cups canned crushed Italian tomatoes

1 2/3 cups dry white wine

Leaves from 1 sprig oregano, chopped

Salt and freshly ground black pepper

1/2 lb. bucatini or linguine

Leaves from 2 sprigs parsley, chopped

3/4 tsp. dried red pepper flakes

1. Heat oil in a large skillet over medium heat. Add shrimp and cook, turning once, until just cooked through, about 3 minutes per side. Transfer to a plate and set aside. Add garlic and shallots to same skillet and cook until soft, 3-5 minutes. Add cherry tomatoes, canned tomatoes, wine, and oregano. Season to taste with salt and pepper and simmer, stirring occasionally, until cherry tomatoes are soft and sauce has thickened, about 20 minutes. (If liquid starts to boil too rapidly, reduce heat to medium-low.)

2. Meanwhile, cook pasta in a large pot of boiling salted water over high heat until just tender, 11-13 minutes.

Drain, reserving 1/4 cup of the pasta water.

3. Add parsley, red pepper flakes, pasta, pasta water, and shrimp to skillet and toss well. Divide pasta and sauce between 2-4 warm plates, arranging half the shrimp in center of each plate.