



## **Shrimp Marinara and Spring Vegetables with Spaghetti**

Spaghetti ai Gamberi e Verdure Primavera

Serves 6

### **Ingredients:**

1/3 cup olive oil, plus more as needed  
10 cloves garlic, sliced  
1 pound LIDIA'S Spaghetti  
½ teaspoon peperoncino  
1 pound medium sized shrimp, peeled and deveined  
1 cup of cleaned and chopped scallions, green part as well  
1 cup fresh shelled and blanched peas or favas  
½ cup LIDIA'S Marinara  
Kosher salt, to taste  
½ cup chopped fresh Italian parsley

### **Preparation:**

Bring a large pot of salted water to boil for the pasta. In a large skillet, heat olive oil over medium heat. Add the garlic and let sizzle until garlic begins to turn golden, about 2 minutes. Add the spaghetti to the boiling water once you begin cooking the garlic and give the spaghetti a stir.

Once the garlic is golden, add the peperoncino and let toast for a minute, add the shrimp and toss. Add the peas or favas and cook for 3 minutes. Add the marinara and bring the sauce to a rapid boil.

Season with salt based on taste (and how salty your pasta water is). Once the shrimp and the vegetables are cooked about 7-8 minutes, add the scallions. When the spaghetti is al dente, scoop the pasta from the water and drop into the sauce. Add the parsley. Cook and toss to coat the pasta with the sauce. Toss, adding a final drizzle of olive oil and serve immediately.

Recipe courtesy of Lidia Bastianich

[www.lidiasitaly.com](http://www.lidiasitaly.com)

