



Paccheri with Shrimp Fra Diavolo

Ingredients:

8 oz paccheri pasta

3 oz extra virgin olive oil

5 garlic cloves, chopped

6 oz diced tomatoes

2 hot red cherry peppers, chopped

1 tsp red pepper flakes

6 shrimp

1 tbsp flat leaf Italian parsley, chopped.

Directions:

Cook pasta according to directions on package, Set aside, reserving 1 cup of cooking water.

In a large pan, heat garlic with olive oil. Once garlic begins to turn golden add tomatoes and red cherry peppers. Cook together for about 5 minutes and add shrimp and red pepper flakes. Let shrimp cook in sauce for an additional 3 minutes, adding pasta water spoonfuls occasionally.

Stir in pasta, coat with sauce and serve.

