



Shrimp Fra Diavolo

6 oz. Spinach Pasta
10 to 12 Medium Shrimp With Tail
One Medium Cubanelle Pepper
4 oz. Olive Oil
3 Marinated Red Cherry Peppers
3 to 4 San Marzano Tomatoes (peeled)
3 Garlic Cloves (chopped)
4 to 6 Mint Leaves
Salt, Pepper

Preparation:

In a pot of boiling salted water add the spinach pasta and cook 8 to 10 minutes.
In a sauté pan heat olive oil, add the chopped garlic.
Add the peppers and cook for 3 to 4 minutes.
Now add the shrimp and cook until they turn pink. Remove from pan.
Add the tomatoes and the cherry peppers let simmer 5 to 7 minutes.
Put shrimp back in the pan along with the pasta.
Let simmer for 2 minutes while adding ripped mint and some juice from the cherry peppers and serve.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

