



Garlic Shrimp in Tomato Sauce

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 3 tablespoons olive oil
- 2 pounds large peeled and deveined raw shrimp
- 4 garlic cloves, minced
- 1 large pinch dried red pepper flakes
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 medium tomatoes (about 3/4 pound), peeled and chopped
- 1 cup canned crushed tomatoes in thick puree
- 1 teaspoon chopped fresh rosemary, or 1/4 teaspoon dried rosemary
- 2 tablespoons drained capers
- 1/3 cup halved and pitted black olives

Instructions

In a large nonstick frying pan, heat oil over moderate heat. Add shrimp, garlic, red pepper flakes, salt, and black pepper; cook, stirring occasionally, until shrimp are pink and cooked through, about 5 minutes. Remove shrimp from pan with a slotted spoon.

Add fresh tomatoes, canned tomatoes, rosemary, capers, and olives to pan. Reduce heat and simmer, covered, for 15 minutes. Stir in shrimp and simmer until just heated through, about 1 minute.

Chef's Note:

This Garlic Shrimp in Tomato Sauce recipe calls for two pounds of raw shrimp. Be sure to use peeled and deveined shrimp with the tails removed to make eating the shrimp easier. Frozen shrimp are fine here; thaw them first in the refrigerator or under cold running water. Pat the shrimp dry before cooking them with fresh garlic and dried red pepper flakes.

Recipe from Food & Wine