

# RECIPE

## Shrimp Fra' Diavolo

from the

**Valentino's**

Kitchens

Serves 4

4 tablespoons olive oil, divided  
6 cloves garlic, crushed  
2 cups Valentino's Spaghetti Sauce or Sweet Basil Sauce  
1 teaspoon crushed red pepper flakes  
1 pound package linguine pasta

1 pound small raw shrimp, peeled and deveined  
1 tablespoon chopped fresh parsley

### Directions:

In a large saucepan, heat 2 tablespoons of the olive oil with the garlic over medium heat. When the garlic starts to sizzle, pour in the tomato sauce. Sprinkle in crushed red pepper and bring to a boil. Lower the heat, and simmer for 5 minutes, stirring occasionally. Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain. In a large skillet, heat the remaining 2 tablespoons of olive oil over high heat. Add the shrimp. Cook for about 2 minutes, stirring frequently, or until the shrimp turn pink. Add shrimp to the tomato mixture, and stir in the parsley. Cook for 3 to 4 minutes, or until the sauce just begins to bubble. Serve sauce over pasta

