

Pasta with Shrimp and Tomato Sauce

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

1/4 c olive oil
1 lb. shelled, deveined uncooked large shrimp
4 garlic cloves, minced
2 lb. (6 to 7 medium) tomatoes, chopped (about 4 cups)
1/2 c dry [white wine](#)
1 tbsp smoked paprika
3/4 tsp salt
12 oz. spaghetti
1/4 c chopped fresh basil

Heat oil in large skillet over medium-high heat until hot.

Add shrimp; cook 1 to 2 minutes or until shrimp turn pink, stirring constantly. Place on plate.

Add garlic to same skillet; cook 30 seconds or until fragrant.

Stir in tomatoes, wine, paprika and salt; cook 7 to 9 minutes or until thickened.

Meanwhile, cook pasta in large pot of boiling salted water according to package directions; drain. Toss hot pasta with tomato sauce, shrimp and basil.