

Spicy Shrimp Marinara

Servings: 2

Adapted from Martha Stewart

Ingredients

28 oz can whole peeled tomatoes
2 Tbsp olive oil
2 tsp minced garlic
1 Tbsp Italian seasoning
1 tsp pepper
Cooking spray
1/2 lb shrimp, peeled and deveined
1/2 tsp red pepper flakes
8 oz pasta

Preparation

- 1) In a food processor or blender, puree can of tomatoes.
- 2) Add olive oil to a medium pot and heat to medium. Add garlic and cook for 30 seconds; add tomatoes, Italian seasoning, and pepper. Stir and bring to a simmer; cook until thickened, about 15 minutes. **This recipe will make 2 cups. Save the other 1 1/2 cups for other recipes.*
- 3) Meanwhile, heat a large skillet over medium-high heat. Spray with cooking spray; cook shrimp until golden brown, about 2-3 minutes. Stir in 1/2 cup prepared sauce red pepper flakes; simmer until cooked through, about 1 minute.
- 4) Cook pasta according to package directions. Drain, divide among two plates, and top with shrimp/sauce mixture.