

Quick Linguini and Shrimp

In an Arrabiata Cream Sauce

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#fabin40

Serves 4-6

INGREDIENTS:

1 lb fresh, peeled, deveined, tail on shrimp
1/3 white onion, rough chopped
1 25 ounce bottle Trader Giotto's Arrabiata sauce
Handful fresh oregano, chopped
3 fluid ounces heavy cream
4 oz., or half a box of Mario Batali Bronze Extruded linguini pasta
½ C grated Pecorino Romano cheese
1 large head of garlic roasted, cloves extracted and mashed
2 T butter
2 T mild olive oil
Kosher salt and black pepper



DIRECTIONS:

Remove the tails from the shrimp. Place in bowl. Toss with the olive oil and ½ t salt and ¼ t pepper. Set aside. Bring 8 cups of water to boil adding 1 teaspoon kosher salt to water.

In a large saucepan, melt butter and add the onion, cooking until translucent, about 4 minutes. Add the bottle of sauce and stir until bubbling. Add half the oregano to the sauce and then add the cream, stir and let simmer, on low, covered for about 6 or 7 minutes. While the sauce is lightly bubbling, cook the pasta in the boiling water until al dente which takes about 6 minutes. Meaning that when you taste a piece you can still bite into a significant amount of the chewiness in the pasta. Before adding pasta to sauce, add the shrimp, all at once. Stir and let simmer for about 2 minutes. Now, add the pasta. Here's how: Do not drain pasta, simply ladle the pasta into the sauce with a slotted, cupped spatula. Basically, a tool you would use to remove something from the deep fryer. Let the water that is dripping from the pasta come along with the linguini. Add another ¼ C of the water to sauce. Now stir all of the ingredients together and let bubble until the shrimp is done, which only takes about 2-3 more minutes, and also allows the pasta to finish cooking, soaking up all that tomato sauce goodness and softening.

To serve, take tongs and pull out each pasta serving on the plate, twirling your tongs to make the pasta stack pretty. Using a spoon, grab the shrimp for each serving and add more sauce with a spoon if needed to evenly distribute all the sauce and pasta for each guest. Top with the grated cheese and garnish with the rest of the oregano.

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