



Shrimp Fra Diavolo



This recipe calls for:

Traditional Sauce

Tomato, Garlic & Onion Sauce

Roasted Garlic Sauce

Traditional Pasta Sauce

Prep time

10 MINUTES

Cook time

10 MINUTES

Servings

4

Ingredients

12 ounces uncooked linguine
2 tablespoons olive oil
2 large shallots, finely chopped
6 cloves garlic, finely chopped
2 teaspoons red pepper flakes
1 cup dry white wine

1-1/2 pound peeled & deveined large shrimp (21-25 count)
1 jar RAGÚ® Old World Style® Traditional Sauce
2 tablespoons salted butter
1/4 cup chopped fresh basil

Instructions

1. Cook pasta as directed on package; drain.
2. Meanwhile, heat oil in large skillet on medium-high heat. Add shallots, garlic and red pepper flakes. Cook and stir 1-2 min. or until garlic is golden. Add wine; bring to boil. Cook until liquid is reduced to about ¼ cup. Stir in shrimp and sauce; cover. Cook 3-4 min. or until shrimp are pink and cooked through.

3. Stir in butter. Add pasta and toss to coat. Top with basil just before serving.

Tips: Substitute 1-1/2 pounds cleaned mussels or clams for the shrimp. Cook, covered, 3-4 min. or until shells are completely opened. Discard any unopened shellfish. “Fra Diavolo” or “brother devil” gets its name from the spicy garlicky tomato sauce in this dish. Adjust the level of heat to your liking by increasing or decreasing the amount of red pepper flakes. Try substituting your favorite spicy ingredient, like sambal chile paste, sriracha sauce, chipotle peppers in adobo, chile de arbol or small red Thai chiles for the red pepper flakes.