

Spicy Shrimp Linguine

Serves Four - Five



Ingredients

- 1 pound linguine

- 1 ½ - 2 pounds peeled and deveined shrimp (make sure to pat the shrimp dry)
- 2 tablespoons olive oil
- Kosher salt and freshly ground pepper

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- ½ large red onion, thinly sliced
- 3 tablespoons garlic, minced
- ⅛ - ½ teaspoon red pepper flakes *depending on your heat preference
- 1 ¼ teaspoons Kosher salt
- ¼ teaspoon black pepper
- ⅓ cup white wine (or 2 tablespoons lemon juice)
- 1 (28-ounce) can crushed tomatoes (no salt)
- 1 (14 ounce) can petite diced tomatoes
- ½ cup reserved pasta water

- Handful of fresh Italian parsley, finely chopped
- ½ cup panko, lightly toasted in dry pan or in oven
- ½ cup parmesan cheese, grated

Steps

1. In a large pot over high heat begin boiling four quarts of water with 1 tablespoon kosher salt. Once water is boiling add linguine and cook for 8 minutes (*you want it 2 minutes under al dente because you want the noodles to finish cooking in the sauce). Drain pasta BUT reserve ½ cup of the pasta water. Put pasta into large serving bowl. Set aside while you make the sauce.
2. Preheat oven to 450°F. On a large baking sheet pan, toss the shrimp with 2 tablespoons olive oil and season with salt and pepper. Roast shrimp for about five minutes or until the shrimp just turn light pink. *You don't want to overcook the shrimp. Set aside while you make the sauce.
3. In the same pot you boiled the pasta (don't wash) add the olive oil over medium-high heat. Add the onions and garlic and saute until translucent (about 5-7 minutes). Season with red pepper flakes, salt and pepper. Add the wine (or lemon juice) and cook for a few minutes scraping up any browned bits from onions and garlic. Add the crushed tomatoes, petite diced tomatoes and juice and reserved pasta water. Bring mixture to a simmer. Taste for seasoning. Allow sauce to simmer on low for 20 minutes before adding the shrimp. Allow shrimp to heat up in sauce for a few minutes before adding the linguine noodles back in to cook for another 2 minutes (finishing the cooking process and allowing the noodles to absorb the sauce). Remove to a serving bowl. Top with parsley, toasted panko, and parmesan cheese. Serve hot.