

Garlic Shrimp in Tomato Sauce

This chunky tomato sauce tastes much like the familiar Puttanesca sauce usually served on pasta.

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes Cooking Time: 26 minutes

INGREDIENTS:

3 TBS olive oil
2 lbs large shrimp, shelled
4 garlic cloves, minced
1 large pinch dried red pepper flakes
1/4 tsp salt
1/4 tsp fresh ground black pepper
2 medium tomatoes (about 3/4 lb), peeled/chopped
1 C canned crushed tomatoes in thick purée
1 tsp chopped rosemary OR 1/4 tsp dried rosemary
2 TBS capers, drained
1/3 C pitted black olives, halved

DIRECTIONS:

In large nonstick frying pan, heat oil over moderate heat. Add shrimp, garlic, red-pepper flakes, salt and black pepper - cook, stirring occasionally, till shrimp are just done (about 5 minutes). Remove shrimp with slotted spoon.

Add fresh tomatoes, canned tomatoes, rosemary, capers + olives to pan. Reduce heat and simmer, covered, 15 minutes. Stir in shrimp - simmer till just heated through (about 1 minute).

Variation

Substitute 4 boneless, skinless chicken breasts for shrimp. Make sauce separately by sautéing the garlic for a minute, adding the red-pepper flakes, salt, and black pepper, and then proceeding with Step 2. In medium frying pan, heat just 1 TBS oil over moderate heat - season chicken breasts with 1/4 sp salt + 1/8 tsp pepper and put them in the pan. Cook chicken till brown (about 5 minutes). Turn and cook till almost done (about 3 minutes longer). Cover pan, remove from heat, and let steam 5 minutes - top chicken with sauce.

Serves: 4