

## **Garlic Shrimp in Tomato Sauce (for 4)**

*This chunky tomato sauce tastes much like the familiar puttanesca sauce often served on pasta.*

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Italian

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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 tomatoes, (about 3/4 pound), peeled/chopped  
1 C canned crushed tomatoes in thick purée  
1 tsp rosemary, chopped, or 1/4 tsp dried rosemary, crumbled  
2 TBS capers, drained  
1/3 C pitted black olives, halved

### **DIRECTIONS:**

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

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

### **VARIATION (for 2-4 people):**

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