

SHRIMP FRA DIAVOLO (for 2-4)

SOURCE: SAVEUR 4/02 (Chef Walter Potenza--Aquaviva Restaurant in Providence RI)

INGREDIENTS:

1/3 C extra virgin olive oil
16 large shrimp, peeled/de-veined
6 cloves garlic, peeled/minced
3 shallots, peeled/chopped
30 cherry tomatoes (about 6 oz) halved
1 1/2 C canned crushed tomatoes
1 2/3 C dry white wine
Leaves from 1 sprig fresh oregano, chopped
Salt & freshly ground black pepper
1/2 lb bucatini or linguine
Leaves from 2 sprigs parsley, chopped
3/4 tsp dried red pepper flakes

DIRECTIONS:

Heat oil in large skillet over medium heat. Add shrimp - cook, turning once, till just cooked through (about 3 minutes/side). Transfer to plate - set aside. Add garlic & shallots to skillet - cook till soft (3-5 minutes) - add cherry tomatoes, canned tomatoes, wine & oregano - season to taste with salt/pepper - simmer, stirring occasionally & reducing heat if liquid starts to boil too rapidly, till cherry tomatoes are soft & sauce has thickened (about 20 minutes).

Meanwhile, cook pasta in large pot of boiling salted water over high heat till just tender (11-13 minutes) - drain, reserving 1/4 C of pasta water. Add parsley, red pepper flakes, pasta, pasta water & shrimp to skilled & toss well. Divide pasta & sauce between 2-4 warm plates, arranging shrimp in center of each plate atop pasta.