

Idiot's Kitchen Recipe – Pasta with Shrimp & Fresh Tomatoes

Recipe from idiotskitchen.com – Adapted from Giuliano Hazan



Ingredients:

2 Tablespoons Olive Oil
2 cloves garlic, finely chopped
2 pounds fresh, ripe tomatoes (= about 8 Roma tomatoes or whatever is the freshest)
Pinch red pepper flakes
1 pound large shrimp, peeled & deveined then cut in half
½ cup heavy cream
¾ - 1 pound pasta (I use ¾ pound gluten free pasta but any long pasta like spaghetti or linguini will do)
Salt & Pepper
Pecorino Romano cheese, optional

Because this cooks quickly, it is important to have all of your ingredients prepped and ready to go.

Scald 2 pounds of fresh tomatoes under boiling water, let rest, then remove the peel. Cut off the ends then give each tomato a gentle squeeze to remove the seeds. Chop the tomatoes into large dice, about 1 inch cubes.

Peel & devein 1 pound of large shrimp and cut them in half. Finely chop 2 cloves of garlic.

Bring a large pot of water to a boil for the pasta. Salt the water then drop in ¾ to 1 pound of long pasta such as spaghetti or linguini. Cook until al dente, about 8 minutes.

Heat 2 Tablespoons of olive oil and the chopped garlic in a large skillet over medium high heat. Sauté the garlic just until it starts to sizzle, 1-2 minutes. Do not let the garlic brown. Add the chopped tomatoes and a pinch of red pepper flakes. Cook 4-5 minutes until the tomatoes are just starting to get tender and their liquid has mostly evaporated. If necessary, you can hold the tomatoes here on low or off the heat until the pasta has finished cooking.

Add ½ cup of heavy cream to the tomatoes and bring the pan back up to medium high heat. Add the shrimp and cook quickly, only 2-3 minutes until the shrimp are vibrant pink and their edges just start to curl. The sauce should also reduce slightly and thicken. Season to taste with salt & pepper.

Drain the pasta and add it to the pan of sauce. Turn the heat off and swirl the pasta in the sauce to coat each strand. Scoop the pasta into bowls and top with shrimp, tomatoes, and sauce. Pass Pecorino Romano cheese for grating if desired.

Serves 4

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