



SPAGNOLI SHRIMP PASTA

Category: Fish/Seafood | Yield: 2 serving

Ingredients:

CWD #	Item Description	QTY	Notes
43239	Pasta Noodles Angel Hair Capellini 10"	6 oz	
502331	Shrimp 21-25 Peeled and Devained Tail On Raw Ocean Horizon	12 oz	
48920	Oil Olive Extra Virgin Cortona	3 tbsp.	
180377	Garlic Fresh Whole Peeled	2 tsp	
60452	Anchovy Fillets Flat	2 ea	Mince
47272	Capers Nonpareil	1 tsp	
	White Wine	1/2 cup	
49316	Marinara Sauce Ultimate Italian Cortona	2 Cup	
180456	Fresh Herb Basil 1 lb	1 tbsp.	
60713	Shredded Parmesan Cheese	1 tbsp.	

PREPARATION:

1. Slack out shrimp overnight inside a perforated hotel pan or container. Pat dry using paper towels. Season with salt and pepper. Set aside. Meanwhile, bring 1 gallon of water to a boil. Add 2 T. salt. Once dissolved, add the pasta and cook for 5-6 minutes. Drain and reserve.
2. Bring 1 gallon of water to a boil. Add 2 T. salt. Once dissolved, add the pasta and cook for 5-6 minutes. Drain and reserve.
3. Meanwhile, heat a 12" sauté pan over medium heat for 30 seconds or so. Add the olive oil followed by the dry and seasoned shrimp. Cook on each side for 30-45 seconds. Add the garlic, red pepper flake, anchovies, and capers. Cook for another 20-30 seconds without burning the garlic. Add the white wine and cook for about 1 minute or so until almost evaporated.
4. Stir in the Marinara and the reserved cooked pasta. Bring to a boil. Remove from the heat. Divide between 2 plates/bowls. Arrange shrimp on top of the pasta. Garnish with fresh basil and parmesan cheese.





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324107	Costa Pasta 10" Angel Hair	6 oz	
5535	Shrimp 21-25 Ocean Horizon	12 oz	
5904	Extra Virgin Olive Oil Cortona	3 tbsp.	
454801	Garlic - Peeled 5lb. Garlic Minced	2 tsp	
566350	Anchovy Fillets Savor, SO	2 ea	Drained & Minced
2100	Capers Savor, SO	1 tsp	
	White Wine	1/2 cup	
1854	Marinara Sauce, Cortona	2 cup	
323721	Basil, Chiffonade (#349038 4oz)	1 tbsp.	
600396	Grande Shredded Parmesan	1 tbsp.	

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