

GUASTELLO'S VILLAGE MARKET

Tomato Sauce with Shrimp and Fresh Herbs

Ingredients:

1 large garlic clove, finely chopped
¾ lb. fresh, ripe tomatoes, seeded and coarsely diced
¼ cup fruity olive oil
¼ tsp. crushed red pepper flakes, or to taste
½ tsp. dried basil
½ tsp. dried oregano
½ tsp. salt, or to taste
Freshly ground black pepper
¼ cup freshly grated Parmesan cheese, plus extra for serving
1 lb. raw medium shrimp, peeled and deveined
¼ cup fresh flat-leaf parsley, coarsely chopped
¼ cup fresh basil leaves, coarsely chopped
Grated zest of 1 medium lemon

Combine garlic, tomatoes, olive oil, crushed red pepper, dried basil, oregano, salt, pepper, and Parmesan cheese in pasta serving bowl. Set aside to warm to room temperature, or just until flavors mingle.

Cook pasta in large pot of boiling salted water until almost al dente. Add shrimp and cook until opaque, about 1 to 2 minutes longer. Drain pasta and shrimp well and immediately add to sauce in bowl. Sprinkle with parsley, fresh basil, and lemon zest and toss. Serve at once with extra Parmesan cheese.

Recommended Pasta: 8 oz. of rigatoni, penne rigate, linguine, or spaghetti.

Credit: Joy Warner