

Shrimp Fra Diavolo

- 2 Tablespoons olive oil
- 3 cloves of garlic, peeled and sliced
- 1 28-ounce can San Marzano whole tomatoes, pureed in the food processor
- 1 pound of shrimp, peeled, deveined (can use frozen, if necessary)
- 1 teaspoon red pepper flakes (give or take according to your tastes)
- Salt to season
- 4-6 leaves fresh basil, julienned

Heat the olive oil in a large skillet over medium high heat. Add the garlic and sauté it carefully so as not to burn it. Add the tomatoes and red pepper flakes and bring to a slight bubbly boil. Reduce the heat to medium or medium low and cook for about 15 minutes to meld the flavors.

Add the shrimp and allow to cook till they are done, 3-5 minutes.

Season with salt, garnish with basil, and serve over pasta or with sautéed green beans.