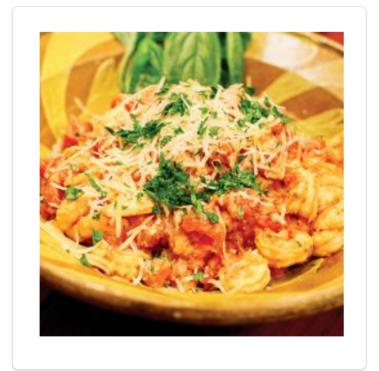


## ITALIAN SHRIMP AND TOMATO SAUCE OVER ANGEL HAIR

SeaPak shrimp scampi adds new flavor to pasta marinara that your family will love.

Yield: 3



## **INGREDIENTS**

1 pk.	12 oz SeaPak Shrimp Scampi, frozen
1/4 lb	angel hair pasta
1 Unit	diced tomatoes with onions
1/4 C	white wine (or substitute 1/4 cup starchy pasta water)
1/2 C	Shredded Parmesan Cheese

## **DIRECTIONS**

- Cook pasta to al dente. Drain and set aside.
- Heat large skillet on medium high heat for 1 minute. Add frozen shrimp and sauté for 6 minutes, stirring occasionally.
- Pour can of tomatoes and wine into skillet and stir together with shrimp. Simmer shrimp and tomatoes for an additional three minutes or until shrimp are fully cooked.
- Add cooked pasta and Parmesan cheese to pan and toss together with shrimp and tomato sauce. Add cracked black pepper to taste.