



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

- 1 Cook pasta to al dente. Drain and set aside.
- 2 Heat large skillet on medium high heat for 1 minute. Add frozen shrimp and sauté for 6 minutes, stirring occasionally.
- 3 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.
- 4 Add cooked pasta and Parmesan cheese to pan and toss together with shrimp and tomato sauce. Add cracked black pepper to taste.