



SHRIMP DIAVOLO

A classic blend of shrimp and linguini that's perfect for busy weeknights

Yield: 2



INGREDIENTS

1 pk.	12 oz SeaPak Shrimp Scampi
1/2 lb	Linguine, uncooked
1 Unit	medium onion, thinly sliced
1 Unit	14.5 oz can diced tomatoes
1/2 C	dry white wine
1 1/2 tsp.	Italian seasoning
1 tsp.	dried crushed red pepper (add more or less to taste)
1/3 C	shredded Parmesan cheese (if desired)

DIRECTIONS

- 1 Cook linguini according to package directions until it is al dente. Sauté shrimp in a large non-stick skillet on medium for 6 minutes. Scoop shrimp out of pan with a slotted spoon and set aside.
- 2 Return pan with scampi sauce to stove and turn heat up to medium high. Add onions and sauté for 5 minutes until onions are translucent
- 3 Add diced tomatoes (including juice), wine, Italian seasoning, and red pepper to onions. Bring mixture to a low rolling boil.
- 4 Boil mixture for seven minutes, stirring occasionally. Add shrimp to pan with tomato sauce and continue sautéing for three minutes.
- 5 Add cooked linguini and toss to coat and serve with shredded Parmesan, if desired.