



Shrimp Fra Diavolo

Tupperware®

Serves 4

1 tbsp. extra virgin olive oil, divided
3 garlic cloves, peeled and minced
2 anchovy filets or ½ tsp. anchovy paste
¼ tsp. red pepper flakes
½ tsp. coarse kosher salt
¼ tsp. black pepper
1 lb./455 g large shrimp, peeled and deveined

2 cups Everyday Marinara
(see page 11 of *25 Pasta Creations!* Recipe Book)
¼ cup white wine
½ tsp. Simple Indulgence™ Italian Herb
Seasoning Blend
½ cup parsley
8 oz./225 g pasta, like linguine

Heat 1 tbsp. olive oil in a **Chef Series™ 11"/28 cm Fry Pan** over medium-high heat. Add garlic, anchovies and red pepper flakes. Sauté until garlic is fragrant. Season shrimp with salt and pepper and add to pan. Cook shrimp 1 minute per side and remove to a plate. Add marinara sauce, wine and Seasoning Blend to the Fry Pan; reduce heat and simmer, stirring occasionally, about 10 minutes. Meanwhile, cook pasta in **Tupperware® Microwave Pasta Maker** for 12 minutes. Drain, reserve ½ cup pasta water. Add parsley, pasta and shrimp to the sauce, along with any collected juices from the shrimp, toss to combine and add some of the reserved pasta water to thin the sauce.