

Spicy Garlic Shrimp by Lynn's Recipes



A very easy, delicious meal that requires very few ingredients.

Ingredients:

- ½ pound spaghetti or fettuccine
- 3 large ripe tomatoes, chopped
- 1 pound shrimp, peeled and deveined
- 2 Tablespoons chopped garlic
- 1 teaspoon dried basil or 2 Tablespoons fresh basil, chopped
- Salt and pepper to taste

Cook the pasta according to package directions. Meanwhile, generously oil a large, heavy sauté pan with olive oil and heat over medium setting. Add the tomatoes and sauté until they are soft. You may use a fork to squish them while they are cooking. This takes about 15 minutes.

When the tomatoes look like a gooey, juicy sauce, add the shrimp, garlic, basil and salt and pepper to taste. The sauce is done when the shrimp are pink. At this time, serve over the pasta. Sprinkle with Parmesan cheese, if desired.

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