

Submitted by: Diane Miello

Recipe Name:

Pasta with Shrimp & Grape Tomatoes

Ingredients:

3/4 lb. Linguine

1/4 Cup Olive Oil

3 Cloves Garlic, sliced

2 Pints Grape Tomatoes, halved

3/4 lb. Shrimp

Pinch Red Pepper Flakes

1 Cup Basil, thinly sliced

2 Handfuls Parmesan Cheese

Directions:

Heat oil over med high heat in large skillet. Add shrimp and cook until pink. Remove from skillet and set aside. Add tomatoes & garlic. Cook covered until tomatoes soften & burst & juices begin to bubble about 3 to 5 min. Add shrimp & red pepper flakes. Cook pasta & add to skillet with some cooking water. Toss together on low heat. Stir in basil & grated cheese. Add cooking water as needed. Toss w/tongs – add 1 T. more oil & cheese to taste.