



# *Shrimp & Linguine Arrabiata*

## *- Spicy Red Sauce*

### INGREDIENTS:

- 6oz shrimp, peeled & deveined
- 1/4 cup onion, small dice
- 3 cloves garlic, chopped
- 1/2 tsp dry basil
- 1/4 tsp red chili flakes
- 1 tbs tomato paste
- 1 cup San Marzano tomatoes, crushed
- 1 cup linguine, cooked al dente
- 1 tbs honey
- salt and pepper, to taste
- Italian parsley, chopped for garnish

### DIRECTIONS:

1. In a hot saute pan, with just enough olive to coat the pan, sear shrimp evenly on all sides for 1 minute.
2. Add garlic and onions and cook for 2 minutes.
3. Add all remaining ingredients and bring to a simmer.
4. Adjust seasoning with salt and pepper.
5. Garnish with parsley.