



ITALIAN SHRIMP PASTA RECIPE



A simple Shrimp Pasta that's perfect for the summertime! Similar to the Shrimp Fra Diavolo, this recipe is made with garlic and tomatoes bursting with summer goodness.

This is a proper Italian recipe, the authentic way Italian home cooks and chefs make shrimp pasta. The pasta is fresh, healthy, with an absolutely mouthwatering homemade tomato sauce.



INGREDIENTS (PORTIONS: 2)

- 4 oz [Diced Tomatoes 14.1 oz](#)
- 1/2 teaspoon Chicken bouillon
- 1/4 cup Chicken broth
- 1 teaspoon Chopped Italian parsley
- 3 De Rica Whole Peeled Tomatoes, cut into wedges
- 2 tablespoons Extra virgin olive oil
- 3 cloves Garlic finely minced
- 4 oz Peeled and deveined shrimp or jumbo prawn, butterflied
- 3/4 teaspoon Salt or more to taste
- 4 oz Spaghetti pasta

FOR THIS RECIPE WE USED:



PREPARATION

1. Bring a pot of salted water to boil. Cook the spaghetti al dente, according to package instruction.
2. In a skillet or pan on medium-low heat, add the extra virgin olive oil. Saute the garlic until sizzling but not browned. Add the diced and cut tomatoes, chicken broth and chicken bouillon. As soon as it bubbles, add the shrimp or prawns. Cook and stir until the shrimp are cooked and the tomatoes start to break down.
3. Add the spaghetti, salt and generous dose of freshly ground black pepper. Stir to combine well. Turn off the heat. Top the Shrimp Pasta with chopped Italian parsley and serve immediately with a side of garlic bread.

Tips:

Cook the pasta al dente. Al dente in Italy is completely different from al dente in America. You want to undercook the pasta slightly, so the pasta has a firm bite. Al dente is indeed better in texture and overall mouthfeel of the pasta.

Use big shrimp or jumbo prawn if you can. Cut the shrimp into big chunky pieces.