



Angel Hair Pasta Pomodoro with Garlic Shrimp

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Ingredients

Makes 6 Servings

8 oz (uncooked angel hair pasta), 4 cups cooked
freshly-grated romano cheese

Pomodoro Sauce

6 to 8 medium-sized vine-ripened tomatoes
1 cup chopped thai basil, lightly packed
3 to 5 cloves fresh garlic, peeled
2 tbsps olive oil salt and pepper

Garlic Shrimp

12 to 4 pieces large shrimp, peeled and deveined, maintaining tail intact
1/2 tsp garlic powder
salt and pepper
1 tbsp butter

Instructions

Cook angel hair pasta according to package directions.
Meanwhile, in a food processor, combine tomatoes, basil, garlic, and olive oil.
Process until the consistency of applesauce. Sauce will be liquidy.
Remove and heat in a sauce pot, around 8 to 10 minutes.
Season with salt and pepper to taste.
Prepare shrimp. Wash and drain.

Season with garlic powder, pepper and salt.

Melt butter in a pan over medium heat.

Toss in shrimp and cook until shrimp changes color, around 3 to 5 minutes.

Combine pasta and sauce, tossing lightly.

Top with garlic shrimp and sprinkle with grated romano cheese.

Serve hot.