



Shrimp Diavolo

Prep Time: 8 minutes

Cook Time: 25 minutes

Makes: 2 - 3 servings

- 1 carton (16 oz) SeaPak® Shrimp Scampi, frozen
- ½ lb linguine, uncooked
- 1 medium onion, thinly sliced
- 1 can (14.5 oz) diced tomatoes
- ½ cup dry white wine
- 1½ tsp Italian seasonings
- 1 tsp dried crushed red pepper (add more or less to taste)
- 1/3 cup shredded Parmesan cheese (if desired)

COOK linguini according to package directions until it is al dente.

SAUTÉ shrimp in a large non-stick skillet on medium for 6 minutes.

SCOOP shrimp out of pan with a slotted spoon and set aside. Return pan with scampi sauce to stove and turn heat up to medium high. Add onions and sauté for 5 minutes until onions are translucent.

ADD diced tomatoes (including juice), wine, Italian seasoning, and red pepper to onions. Bring mixture to a low rolling boil. Boil mixture for seven minutes stirring occasionally.

ADD shrimp to pan with tomato sauce and continue sautéing for three minutes. Add cooked linguini and toss to coat and serve with shredded Parmesan, if desired.

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