
Shrimp in Angel Hair

by Tricia Patten



SERVES 8 • READY IN 30 MINUTES

Ingredients

- 1 lbs. of angel hair pasta
- 1 - 14 oz. bag frozen cleaned and ready-to-cook shrimp (50 count)
- 2 - 14.5 oz. cans of diced tomatoes
- 1 - 15 oz. can tomatoes sauce
- 1/2 cup chopped, sun-dried tomatoes. Oil-soaked or dry can be used. If dry, soften by soaking in boiling water for a few minutes.
- Juice from half of a lemon
- Tarragon leaves to taste. I use about one level tablespoon

Directions

Start boiling angel hair before preparing shrimp and sauce. Rinse shrimp in cold water. Drain well. Sauté in olive oil that covers the bottom of large sauté pan. Add minced garlic to taste, perhaps 3 heaping tablespoons. When shrimp starts to turn pink, add remaining ingredients.

As soon as you notice the shrimp has turned pink the sauce is ready to serve on the angel hair. If the pasta is not done cooking, turn off the heat on the sauce. You do not want to over-cook your shrimp.

Options: Add 1/4 cup dry, white wine and/or small, bay scallops.