

untagged, needs pic, incomplete



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Shrimnp Diablo

Date added: 2026/02/14

Ingredients

- 1/2 onion
- 1/2 pound long pasta
- 10 oz raw shrimp
- 1 tablespoon olive oil
- about 1 1/2 tsps red pepper flake, adjust to taste
- half a jar of prepared red pasta sauce (12 oz total)
- splash of sherry

Method

1. Get pasta started in salted boiling water.
2. Toss shrimp in canola oil. Preheat pan with olive oil in it over high heat. Saute shrimp in olive oil over highest workable heat.
3. Remove shrimp from pan and set aside, retaining oil.
4. Saute onion with salt over over medium heat until softened. Deglaze pan with a little bit of sherry.
5. Add red pepper flake and briefly saute before adding red sauce. Reduce heat to a gentle simmer.
6. Simmer sauce until pasta is done.
7. Once pasta is done, drain retaining some water. Add pasta and splash of pasta water to the sauce. Briefly cook to combine. Add shrimp to rewarm just before serving.
8. Serve on a plate.

Notes

Inspired by: <https://www.allrecipes.com/recipe/238843/chef-johns-shrimp-fra-diavolo/>

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

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Last update: **2026/02/15 02:46**



