

untagged, needs pic, incomplete



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## Shrimnp Diablo

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### Ingredients

- 1/2 onion
- 1/2 pound long pasta
- 10 oz small frozen shrimp
- 1 tablespoon olive oil
- about 1 1/2 tsps red pepper flake, 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. Once shrimp are defrosted, saute in olive oil over highest heat
3. Remove from 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, 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.cookie mountain.org/> - **Recipe Book**

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