

# Garlic Shrimp in Tomato Sauce

By Audrey Plant

## Ingredients

### *Shrimp*

1 pound (18-20 pieces) white or pink shrimp, peeled and deveined  
2 teaspoons kosher salt  
1/2 teaspoon black pepper

### *Tomato Sauce*

3 tablespoons extra virgin olive oil  
1/2 medium onion, diced  
5 cloves garlic, minced  
1/4 teaspoon red pepper flakes  
2-3 teaspoons kosher salt  
1/2 teaspoon black pepper  
4 vine ripe tomatoes or 2 large beefsteak tomatoes, quartered and crushed  
1/2 cup dry white wine, optional - substitute with chicken stock  
1 tablespoon fresh flat leaf parsley, roughly chopped  
Juice of 1 fresh lemon

## Instructions

1. Peel and devein shrimp, season with salt and pepper. Set aside.
2. Preheat a large skillet over medium-high heat with olive oil. Add onions and garlic and saute for 4 minutes until lightly browned and translucent.
3. Add red pepper flakes, salt, and pepper. Add quartered tomatoes to the skillet. Using a wooden spoon or meat mallet, break down tomatoes.
4. Simmer on medium heat for 5 minutes, deglaze with white wine.
5. Add shrimp directly to sauce, quickly place each shrimp down one at a time. Simmer and cook shrimp for 4 minutes(2 minutes each side) or until shrimp is cooked through and a pale pink color.
6. Turn heat off, sprinkle fresh parsley over shrimp and sauce. Add fresh lemon juice directly over top and serve immediately.

### Notes:

1. Shrimp cooks quickly, watch carefully.
2. This recipe pairs well mixed over pasta of your choice or served solely as the main dish.
3. I prefer to use fresh tomatoes for this recipe rather than canned.
4. Feel free to add more spice by increasing the red pepper flakes.