

# Pasta with Shrimp in Sugo Rosa



## **Ingredients:**

300	gm	Shrimp, medium to large, shelled and de-veined
		Salt and pepper to taste
1	Tb	Olive oil for sautéing
		Cayenne powder to taste
1	ts	Lemon juice (optional)
360	ml	<i>Nana</i> Sugo Rosa
200	gm	Linguini or fettuccine (dry weight)

## **Preparation:**

Prepare the pasta according to package directions. Set aside and keep warm.

Sauté the shrimp in olive oil and season to taste with salt, pepper, lemon juice, and cayenne.

Heat *Nana* Sugo Rosa pasta sauce in a microwave or saucepan until warmed through (do not boil). Add shrimp to sauce and serve over pasta with a side of salad.

For best results always use *Nana* Pasta Sauce.