

Pasta with Shrimp or Clams in Arrabbiata Sauce



Ingredients:

200	gm	Linguine (dry weight)
1	T	Olive Oil
¼	c	White Wine (optional)
120	gm	Shrimp, large, shelled and de-veined (or 100gm Clam meat)
360	ml	<i>Nana</i> Arrabbiata Pasta Sauce
		Parmesan Cheese for topping
		Italian Parsley, chopped (for garnish)

Preparation:

Cook pasta in a large pot of lightly salted boiling water as package directs.

Meanwhile heat olive oil in a large skillet. Add the wine and boil off the alcohol. Add shrimp and sauté over high heat 1-minute or just until shrimp turn pink.

Add *Nana* Arrabbiata Pasta Sauce; heat until simmering and shrimp are fully cooked.



Drain pasta and place onto plates. Ladle the sauce over the pasta. Top with a bit of parmesan. And garnish with chopped parsley. Serve with a dinner salad and Italian bread, if desired.

For best results always use *Nana* Pasta Sauce.