

Shrimp Capri



Ingredients:

½	kg	Large Shrimp
2	clv	Garlic
1	T	Olive Oil
		Salt & Black Pepper
1-2	pn	Red Pepper Flakes (optional)

½	c	White Wine
480	ml	<i>Nana</i> Pasta Sauce (Olive)
2	T	Capers, rinsed
2	T	Butter

1	T	Parsley, chopped

Heat the olive oil in a frying pan over medium heat. When hot, add the garlic and shrimp. Season with salt, pepper, and red pepper flakes. Cook about 30-seconds on each side, or until the shrimp turns pink. Remove the shrimp from the pan and set aside.

Add the white wine to the same pan and turn the heat up to medium high; cook until it has reduced by half. Add *Nana* Pasta Sauce (Olive) and capers, and cook for another minute. Remove from heat and add the butter; mix well. Taste, and adjust seasonings if necessary.

Serve immediately, garnished with the chopped parsley. Accompany with a green salad, either risotto or polenta, and garlic bread.

Yield: 4 servings

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For best results always use *Nana* Pasta Sauce.