

GORJI GOURMET SAUCES

PICK UP AT RESTAURANT

SHIPPED TO YOU



If you are home and want to make something quick, simple yet elegant try this recipe.



GAMBERI Fra Diavolo

Italian Spicy Pasta & Shrimp

Serves 3 to 4

1 lb (454g)	penne pasta or pasta of your choice
1 cup (240ml)	Gorji Gourmet Arrabiata Diavolo Sauce
½ cup (44g)	shredded parmesan
16	large shrimps
¾ cup (180ml)	Gorji Gourmet Dipping Oil & Marinade
2 teaspoons (8g)	butter
3 tablespoons (45ml)	dry white wine, optional
	greens of your choice to garnish

Total Cook Time: about 10-12 minutes

Shrimp Cook Time: about 2 minutes

Brush the shrimps with half of the dipping oil and let them marinate.

Start the pasta in boiling water.

Around 3 minutes before the pasta is going to be ready:

Mix the arrabiata sauce and wine in a medium pan on medium heat for a minute or so making sure that it does not boil. Turn down to simmer.

Add the rest of the dipping oil and all of the butter in a large pan and sauté the shrimp on high heat for about 2-3 minutes (about one minute on each side) or until their color changes.

Combine the pasta and sauce. Sprinkle the parmesan.

Arrange the shrimp and serve.