



Smoky Shrimp Fra Diavolo Linguine

WITH FRESH HERBS

Culinary Collection



RACHAELRAY
RECIPE

Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt
Colander, Large Pot, Large
Non-Stick Pan

Ingredients

- 2 fl. oz. White Cooking Wine
- 1/4 oz. Parsley
- 1/2 oz. Tuscan Herb Butter
- 5 oz. Linguine
- 1.25 oz. Oregano
- 2 Garlic Cloves
- 1 Red Onion
- 8 oz. Shrimp
- 1/4 tsp. Red Pepper Flakes
- 8 oz. Fire Roasted Diced Tomatoes

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.



Delish!

View nutritional information at www.homechef.com/22131

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes sesame, peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 8 cups water to a boil in a large pot
- Only half the **onion** is used in this recipe
- Ingredient(s) used more than once: **parsley**

Rachael's Tip

If your pasta looks or feels a little dry, make sure you save some of that starchy pasta cooking water. By adding a couple tablespoons at a time, it acts as a natural sauce for any pasta dish.



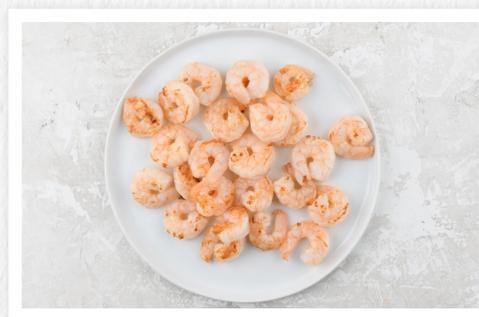
1. Cook the Pasta

- Once **water** in large pot is boiling, add **pasta** and 2 tsp. **salt** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Stem and mince **oregano**.
- Stem and mince **parsley**.
- Halve and peel **onion**. Cut one half into 1/4" dice (remaining half is yours to use as you please!).
- Mince **garlic**.



3. Cook the Shrimp

- Pat **shrimp** dry.
- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add shrimp to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a plate. Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook shrimp to medium-high heat. Add 1 Tbsp. **olive oil** and **onion** to hot pan. Cook until onion softens, 2-3 minutes.
- Add **garlic** and cook until fragrant, 30-60 seconds.
- Add **white wine** and cook until reduced by half, 30-60 seconds.
- Add **tomatoes**, **oregano**, half the **parsley** (reserve remaining for garnish), 1/4 tsp. **salt**, half the reserved **pasta cooking water**, and **red pepper flakes** (to taste). Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 4-6 minutes, lightly crushing tomatoes with spoon.



5. Finish Pasta and Finish Dish

- Transfer **shrimp** to hot pan and gently stir until warmed through, 1-2 minutes.
- Add **pasta** and **butter** (to taste) and gently toss to coat.
- *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.
- Plate dish as pictured on front of card, garnishing pasta with remaining **parsley**. Buon appetito!