

Pasta with Shrimp and Tomatoes

Ingredients

- Shrimp (peeled and without tails) - 200 g
- Olive oil - 2 tbsp
- Pasta fettuccini (or any other of your choice) - 200 g
- Parsley - one handful
- Butter - 1 tbsp
- Salt - 1/4 tsp
- Tomato paste (or canned tomatoes) - 400 g
- Flakes of red pepper - 1/4 tsp
- Black pepper - to taste
- Garlic - 4 cloves

Instructions

1. This pasta with shrimp and tomatoes will be enjoyed by even those who are cool to the seafood in general and shrimp in particular. It is incredibly simple, but really very tasty. Be sure to try it! Boil a large pot of water and cook pasta 7-10 minutes.
2. While pasta cooks, prepare the shrimp: In a frying pan over medium heat, melt the butter and heat the olive oil.
3. Add the crushed garlic and cook 1 minute, until he gives the flavor. Right after this, add the peeled shrimp washed.
4. Continue to cook 3-5 minutes, until the shrimp become reddish. But it is not up to full readiness. Move them to another bowl and leave until the sidelines.
5. In the same skillet, place the canned tomatoes or tomato paste, add salt, red and black pepper and cook over low heat 5 minutes, stirring occasionally.
6. When the sauce is slightly thickened, add the pasta (pre-wash it under running water).
7. Toss the pasta with the sauce and add the shrimp. Stir again and try. If necessary, add salt.
8. The final touch for serving - fresh parsley. She decorates and gives the dish a fresh look. Finely chop greens and sprinkle her pasta.