

Spaghetti with shrimp and artichokes

Preparation time: 25 min

Difficulty: Easy

Ingredients

- Capers: 3 teaspoons, drained
- Coarsely chopped Kalamata olives: 1/3 cup
- Dried oregano: ½ teaspoon
- Dried spaghetti: ¾ pound
- Finely chopped fresh basil: 3 tablespoons
- Finely chopped fresh parsley: 3 tablespoons
- Frozen shrimp, thawed & patted dry: 1 pound
- Garlic cloves: 3 minced
- Marinated artichokes: 1 jar (7 ounce)
- Olive oil: 4 tablespoons, divided
- Red chili flakes: ½ teaspoon
- Salt & pepper: To taste



Preparation

Place a large pot of lightly salted boiling water on to boil. Heat 2 tablespoons of olive oil in a frying pan over medium heat until lightly smoking. Add the shrimp and cook until they are opaque, about 5 to 6 minutes, turning the shrimp over once. Place the shrimp in a bowl and set aside.

Heat the remaining oil in a medium saucepan over medium heat, then add the garlic and cook a minute or two until fragrant. Add **Organic chopped tomatoes** and stir to mix. Bring to a boil and then reduce to a simmer.

Drain the artichokes and coarsely chop. Add the artichokes, capers, olives, oregano, basil, parsley, salt, pepper and chili flakes to the sauce and stir. Add the shrimp to the sauce and continue to cook the sauce over low heat while the pasta cooks.

Add the pasta to the boiling water and cook according to the package instructions until it is "al dente". Drain the pasta and return to the pot. Add half the sauce to the pasta pot and toss until the pasta is well coated with sauce. Serve in individual bowls with a scoop of additional sauce on top, dividing the shrimp evenly between the bowls.

Recipe by Deborah Mele of ItalianFoodForever.com

For this recipe we used:

Organic Tomato Pulp
1 box

