

Capellini with Shrimp and Creamy Tomato Sauce

Cook time: 30 min.

Serves 4

Ingredients

3 tbsp Olive oil
1 lb Gulf shrimp large, peeled
3 Garlic cloves large, pressed
1/4 tsp Dried oregano
1/2 cup Sweet (red) vermouth
15 oz Diced tomatoes drained
3/4 cup Heavy cream
1/2 cup Fresh lemon juice
1/2 lbs. Capellini (angel-hair pasta) (or Angel Hair Pasta)

Directions

1. Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then cook Gulf shrimp and garlic with oregano, 1/2 teaspoon salt, and 1/4 teaspoon pepper, turning once, until golden, about 2 minutes total.
2. Stir in vermouth and tomatoes, scraping up any brown bits from bottom of skillet. Add cream and briskly simmer until sauce has thickened slightly, about 1 minute. Stir in lemon juice.
3. Stir in vermouth and tomatoes, scraping up any brown bits from bottom of skillet. Add cream and briskly simmer until sauce has thickened slightly, about 1 minute. Stir in lemon juice.
4. Serve immediately, topped with Gulf shrimp and sauce. Thin with some of reserved water if necessary.