Arrabbiate Spicy shrimp linguine Recipe

Arrabbiate Spicy shrimp Linguine

You need dinner easy and quick? Here you go, easy Italian dinner on your table in 30 minutes. This linguine arrabbiate with shrimp is spicy and delicious.

Arrabbiate means angry in Italian, although am not sure why, because there’s nothing angry about this classic Italian pasta dish, in fact it will make you and your family happy.

It’s a delicious versatile pasta recipe you can customize to fit your lifestyle and taste.

A few ideas on this Arrabbiate shrimp pasta dish

This restaurant inspired spicy shrimp linguine recipe works well with chicken if you don’t like shrimp, or tofu if you want to go the vegetarian route.

Also in this easy pasta dish the size of the pasta or shape doesn’t matter. If your gluten free use gluten free pasta.

If your family doesn’t like spicy no problem, add less hot pepper flakes or more if you want extra heat.

One thing, be sure to use a deep enough stock pot to allow the pasta to move freely when cooking, and a deep enough saute pan for the sauce.

A like this covered 6 quart stock pot and this covered saute pan

I used my homemade real easy marinara sauce, you can use store bought if you want.

If you make this recipe please leave me a comment and don’t forget to tag me on Instagram….That’s my favorite part!!!!

Ingredients

- 1 Lb. linguine
- 1 Lb. large cleaned shrimp
- 4 cups store bought or homemade marinara sauce
- 2 cups chopped spinach
- 1 cup chicken stock or white white
- 1 cup reserved pasta water
- 2 Tablespoon crushed hot pepper flakes
- 1/2 cup chopped onion
- 2 tablespoons chopped garlic
- 2 Tbs. each chopped Italian parsley and basil
- 2 Tbs. each olive oil and butter
- Salt and pepper to taste
- **Instruction**
- Cook pasta according to package directions reserving 1 cup of the pasta water
- Mean while salt, pepper the shrimp
- Heat oil and butter to medium heatSaute shrimp until golden about 3 minutes per side
- Remove shrimp set aside
- Saute onion and garlic until tender and just beginning to brown, in same pan adding more oil if needed
- Add hot pepper flakes to pan saute 5 minutes to release the flavor
- De glaze pan with chicken stock or white wine
- Add marinara sauce and reserved pasta water
- Simmer until sauce thickens about 15 minutes add the

spinach last 5 minutes

- Return shrimp to saute pan add the fresh basil simmer only to heat the shrimp
- Drain pasta toss in sauce
- Top with parmesan and chopped Italian parsley…….ENJOY!!!!