

Tomato piccata Alaskan cod

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Bright, zesty, and full of Italian – inspired flavors, this tomato piccata Alaskan cod recipe is a showstopper that transforms weeknight meals into something special. The tender , flaky Alaskan cod is simmered in a luscious tomato and caper sauce, elevated with white wine and fresh lemon for the signature piccata tang. Whether you're a seafood lover or just looking to switch up your dinner routine, this dish brings a restaurant- quality experience to your table.

What makes this recipe really special is its versatility and simplicity. With just a handful of ingredients and minimal prep, you can create a meal that feels both healthy and indulgent. Serve it over angle hair pasta or alongside roasted vegetables for a complete meal that's as delicious as it is beautiful. This tomato piccata Alaskan cod is perfect for everything from casual family meals to Saturday night dinner with friends.

Why you will love this tomato piccata Alaskan cod

1. Easy to prepare: This tomato piccata Alaskan cod is easy to make, requiring just one pan and minimal prep. With just a handful of simple, fresh ingredients, you can create a restaurant quality dish. Perfect for busy nights or when you want an impressive meal with minimal effort.
2. Full of flavor: The combination of sweet tomatoes, tangy capers, fresh lemon juice and white wine creates a vibrant sauce that perfectly complements the mild ,

flaky Alaskan cod.

3. Nutritious and healthy: Made with heart – healthy Alaskan cod, this dish is high in lean protein and omega-3 fatty acids. The fresh wholesome ingredients make it a guilt-free option that taste delicious . This tomato piccata Alaskan cod is simple and delicious, It's the perfect recipe if you want to incorporate more fish into your diet.

Ingredients

- 2 Lbs. Alaskan cod
- 1/2 cup flour
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 1/2 cup finely chopped onion
- 1 Tbsp. minced garlic
- 2 cups chopped tomatoes
- 1 cup my easy marinara sauce
- The juice from 1 lemon
- 1 cup white wine
- 1 cup chicken stock
- 1/2 cup capers
- 2 Tbsp. chopped Italian parsley for garnish.

Instructions

1. Start by salt and peppering the fish then coat with the flour shaking off excess.
2. In a saute pan over medium high heat in the olive oil cook brown the cod on both sides. Remove and set aside while making the sauce.
3. In the same pan add the butter then add in the onion and garlic and cook until soft and translucent.
4. Add the tomatoes and cook until they burst. Add in the marinara sauce, white wine, lemon juice, chicken stock

and capers . Simmer for 15 minutes or until sauce thickens.

5. Add the cod back to the pan and simmer just about 3-5 minutes until the fish is heated. Plate the fish pour the tomato picante sauce over it ,sprinkle with chopped Italian parsley. ENJOY!!!

Shrimp stuffed calamari steaks

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When you think of calamari, your mind might go straight to fried calamari rings served with marinara sauce. But there is so much more to this versatile seafood. Today, I am sharing a recipe for shrimp stuffed calamari steaks- a dish that is as impressive as it is delicious. Perfect for special occasions or an elevated weeknight dinner. These tender calamari steaks are filled with a savory shrimp mixture and simmered in marinara sauce. Despite it's sophisticated presentation, this recipe is surprisingly easy to make, perfect for all levels of cooks.

Here are ways to make shrimp stuffed calamari steaks easy

1. Make the shrimp stuffing up to two days ahead of time and store in an airtight container in the refrigerator.

When ready to cook, simply stuff the calamari and proceed with the recipe.

2. You can assemble the stuffed calamari steaks the day before. Roll them up , secure with toothpicks and store covered in the fridge. When it's time to cook simmer them fresh for the best texture and flavor.
3. Make my easy marinara sauce ahead of time. In fact you should always have marinara sauce on hand it is used in so many recipes. It is one of my kitchen staples. By doing the prep work ahead of time, you can focus on the final cooking steps and enjoy the meal with minimal last-minute effort!!!!

Ingredients

- 4 calamari steaks
- 1/2 lb. large shrimp cleaned and chopped
- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1/2 cup finely chopped celery
- 1/2 cup breadcrumbs
- 1/3 cup grated parmesan
- 1/3 cup chopped Italian parsley
- 2 cups marinara

Instructions

1. Start by pounding the calamari thin salt and pepper to taste. set aside while preparing the filling
2. In a saute pan over medium high heat in the two tablespoons of olive saute the onion, garlic and celery until soft and translucent. Then add the chopped shrimp and cook until the shrimp are cooked about three minutes.
3. In a bowl add the breadcrumbs, parmesan , Italian

parsley and mix until well combined. Then add in the shrimp mixture and mix well.

4. Divide the filling among the four calamari steaks.
 5. Roll the calamari steaks around the filling securing with toothpicks.
 6. In a saute pan add the marinara sauce. Add the stuffed calamari.
 7. Simmer covered for 20 minutes. ENJOY!!!!
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Authentic Italian shrimp oreganata

Authentic Italian shrimp oreganata

Authentic Italian shrimp oreganata isn't just a recipe- it's a cherished part of my childhood memories, especially during La Vigilia, the Italian Christmas eve feast of the seven fishes.

Every Christmas Eve, our family would gather around a table full of seafood dishes, each prepared with love and tradition. Shrimp oreganata was always one of my favorites, a dish that represented the warmth of the season. The kitchen would be filled with the smells of garlic sizzling in olive oil. My mother would prepare the shrimp, layering them in the baking dish, while I would sprinkle the breadcrumb mixture making sure each shrimp was perfectly coated. Christmas Eve was always a special night-no meat just the bounty of the sea. Shrimp oreganata was often the first dish to disappear. it's

crispy topping and tender shrimp was irresistible to everyone at the table.

To this day , authentic Italian shrimp oreganata holds a special place in my heart and on my Christmas eve table. It's more than a dish: It's a connection to my roots, a reminder of those joyful Christmas Eves, spent with family and the traditions that make the season so meaningful.

The magic of authentic Italian shrimp oreganata

The magic of shrimp oreganata lies in it's simplicity. Plump shrimp are the star, complemented by the crunchy breadcrumb topping and the zesty tang of lemon juice. The breadcrumbs soak up the shrimps natural juices and blend with the olive oil and butter for a savory melt-in – your dish. Traditionally served with crusty Italian bread to mop up every bite, it also pairs deliciously with pasta or a salad for a complete meal.

This authentic preparation brings the spirit of Italian cooking- fresh wholesome ingredients prepared simply. Whether you are making this for a holiday dinner or a casual weeknight meal , shrimp oreganata is a crowd- pleaser that brings a taste of Italy to your table. ENJOY!!!!

Ingredients

- 1 lb. large shrimp, (16-20) peeled and deveined, tails on
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- juice from one lemon
- 1 cup breadcrumbs
- 1 Tbsp. red chili flakes
- 1/2 cup grated parmesan cheese
- 1 Tbsp. dried oregano

- 2 Tbsp. chopped Italian parsley
- Lemon slices for serving

Instructions

1. pre heat your oven to 400- degrees
2. Clean the shrimp Then place the shrimp in a oven proof baking dish drizzle with 2 Tbsp. of the olive oil. season with salt, pepper, half of the minced garlic and the lemon juice. Toss to coat evenly
3. In a bowl mix the breadcrumb, grated parmesan, oregano and red pepper flakes
4. Then in 1 Tbsp. of olive oil and 2 Tbsp. of butter over medium high heat toast the breadcrumb mixture until golden brown.
5. Spread the breadcrumb mixture evenly over the shrimp, ensuring each shrimp is evenly coated.
6. Bake in the preheated oven for 12-15 minutes, or until the shrimp are pink and opaque .
7. Garnish with additional chopped Italian parsley and lemon slices. ENJOY!!!!

Authentic Italian baccula

Authentic Italian baccula

Authentic Italian Baccula is the name for cod that has be cured or preserved with salt. The resulting fish is pleasantly flaky in texture with an irresistibly intense but never fishy- flavor. In Italy , baccula is a celebrated fish and a fish for celebrations. Growing up Baccula with potatoes was

always a part of the feast of seven fishes on Christmas eve. Sometimes my mother would make it like a salad, that consisted of the prepared cod and potatoes with a simple extra virgin olive oil and freshly squeezed, either way it was delicious. When it comes to carrying on tradition it can often mean extra work as it takes us back to a time where ingredients were less abundant. Since the fish is preserved/dried with salt, before it is edible it needs to be soaked in water and changed frequently to reconstitute it and remove the salt.

Top tips when making authentic Italian baccula

Changing the water: Baccula has a ton of salt and nothing would be worse than rushing this process and ruining your Holiday meal. I let it go for three days changing the water every day. Trust me on this – I see plenty of baccula recipes on line you only need to soak the fish for 24 hours. In my experience that simply won't work and you will be left with inedible overly salted pieces.

This authentic Italian baccula recipe is steeped in Italian heritage, is more than just a meal- it is a celebration of flavor and family . Whether served during festive holidays or as a comforting weeknight dinner, it's delicate , savory taste highlights the essence of Italian cooking.

If you make this baccula please leave a comment about your experience with the recipe. I love hearing from you, and it helps others. THANKS!!!

Ingredients

- 2 lbs. dried salted baccula
- 2 Tbsp. olive oil
- 1 cup chopped onion
- 2 Tbsp. minced garlic

- 1 Tbsp. red hot pepper flakes
- 2 cups cherry tomatoes
- 1 28 oz. crushed tomatoes
- 1 cup red wine
- 4 potatoes peeled and cut in medium cubes
- 1/2 cup chopped Italian parsley

Instructions

1. Start by soaking the cod. This step takes three days with the water being changed every day. Then remove pat dry and cut into equal size pieces
2. Then in a stock pot in the olive oil fry the fish . remove and set aside.
3. In the same pot add the red pepper flakes, onion and garlic and cook until soft and translucent .
4. Then mix in the cherry tomatoes and the diced potatoes. coating then with the onion mixture. Now deglaze the pan with the red wine, waiting until it evaporates before adding in crushed tomatoes. Rinse out the can and add about a cup of the liquid. Cover and simmer until the potatoes are fork tender. Return the baccala back to the pot just to heat through. Add the Italian parsley, Ladle into pasta bowls, top with additional parsley. ENJOY!!!!

Tuscan salmon for two

Tuscan salmon for two

Are you looking for an easy and impressive Holiday dinner? Yepee!!! I got one for you, not only is this Tuscan salmon

dinner for two easy it's delicious, quick and EASY!!! Rich and creamy , crisp on the outside, flaky and juicy on the inside, restaurant quality pan seared salmon you cook at home!!! It can be on your table in 30 minutes or less, making it quick enough for busy week day meals, and fancy enough for Saturday date night dinners at home .

Things to know about this Tuscan salmon for two

First the ingredient list is for two restaurant size portions. You can easily double the recipe to fit your how many you want to feed.

The other thing about salmon, don't over cook it, it should be flaky and be sure to use a big enough saute pan so the fish isn't crowded or the salmon wouldn't be seared, it will be more like boiled YUCK!!!! Season the salmon just before cooking to prevent the salt from drawing out the moisture in the fish. Leave the juices in the pan, that's where the flavor is. In the restaurant we use white wine to de glaze the pan. Salmon is great on it's own, but when you add a creamy sauce you get a super delicious dinner, your guest will think took hours to prepare. They won't believe that this restaurant style salmon recipe comes together in less than 30 minutes. This recipe is as easy as a throw-together plain pasta dish. Actually cook up some pasta el dente, it's prefect served along side the salmon, or toss the pasta in the creamy, sauce for a complete dinner. This salmon dinner will look elegant on your table, when served in these beautiful white dinner plates food looks good on white plates, that's the color we use at the restaurant.

If you make this delicious salmon dinner ,please leave me a comment, I love hearing from you, and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part. Thanks!!!

Ingredients

- 2 skinless – boneless salmon fillets about 6 oz. each
- 2 Tsp. each garlic + onion + paprika powder
- 2 Tbsp. minced garlic
- 1/2 cup chopped onion
- 2 cups cherry tomatoes
- 1 cup white wine
- 1 cup chicken stock
- 1 cup heavy cream
- 2 cups chopped spinach
- 1/2 cup grated parmesan cheese

Instructions

1. Start by washing your fish and patting dry. Season with the garlic, onion, and paprika powder. Salt and pepper to taste.
2. In a saute pan over medium high heat add the butter and

olive oil. Once it's hot add the salmon fillets and cook until brown on both sides. About 3-5 minutes per side depending on the thickness of the salmon. Then remove and set aside.

3. In the same pan add the minced garlic and chopped onion, cook until soft and translucent. Then add the cherry tomatoes cook until the tomatoes blister. Deglaze the pan with the white wine. Wait until it evaporates, then add in the chicken stock and cream. Simmer until sauce thickens 10-13 minutes. Add the spinach and parmesan cheese the last three minutes. Return the salmon back to the pan just to heat through. ENJOY!!!!

Oven baked Mediterranean cod dinner

oven baked Mediterranean cod dinner

This oven baked Mediterranean cod dinner is a flavorful and healthy option. It really is the best baked cod. The fish is cooked with potatoes and tomato in a rich wine sauce. This complete cod dinner is ready in less than thirty minutes, is made in one pan and the fish comes out perfectly tender with a golden flaky exterior while the inside remains moist and flavorful. The seasonings enhance the natural taste, and the fish practically falls apart at the touch of a fork.

Tips for making this oven baked Mediterranean cod dinner

1. Season generously. Mediterranean flavors thrive on bold seasonings. Use plenty of a good quality olive oil, and a mixture of fresh and dry herbs. Be sure to season the fish generously fish can be bland and needs to be seasoned well.
2. Don't overcook the fish. Cod can dry out easily if overbaked. that's why we cook the potatoes and tomatoes first before adding the fish.
3. Add different vegetables. Mediterranean dishes often incorporate vegetables roasting them alongside the cod. I used potatoes and tomatoes. You can add zucchini or broccoli. Roasting them with the fish allows them to absorb the same flavors, creating a delicious and healthy well-flavored dish. If you make this oven-baked Mediterranean cod dinner please leave me a comment on your experience with this fish recipe. I love hearing from you. IT's my favorite part!!! And helps others. Thanks!!!

Ingredients

- 1 1/2 lb. Alaskan cod
- 2 tsp. each onion+ garlic + paprika powder
- 3 medium peeled and thinly sliced potatoes
- 1 Tbsp. thyme and 1 Tbsp. rosemary
- 2 Tbsp. minced garlic
- 1 cup white wine
- 2 cups cherry tomatoes
- 1 cup pitted kalamata olives
- 1/2 cup capers
- salt and pepper to taste

Instructions

1. Start by cutting the fish in equal parts salt and pepper to taste
 2. Peel the potatoes and slice lay on an oven poof pan add the tomatoes, olives, capers and white wine drizzle with the olive oil sprinkle with the thyme, garlic and rosemary. Salt and pepper to taste. bake in a preheated 375-degree oven for 15 minutes or until potatoes are tender and the tomatoes blistered
 3. salt and pepper the fish Combine the onion, garlic and paprika and rub on the fish fillets
 4. Place the fish on top of the potatoes and tomatoes and bake for 10 t0 15 minutes longer. ENJOY!!!
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Spicy lobster spaghetti

Spicy lobster spaghetti

This spicy lobster spaghetti is a delicious spicy seafood pasta dish with chunks of lobster meat in a s[icy tomato sauce, Not only is this pasta recipe delicious it takes 30 minutes to make but your family and friends will think it took a lot longer.

This restaurant quality lobster pasta is fancy enough for Saturday dinner with friends and easy enough for week night family meals. I love that this recipe uses few ingredients you probably already have on hand, with the exception of the lobster.

Variations for this spicy lobster spaghetti

First, and like most of my recipes that involve pasta you can substitute the shape to fit your taste. I do have a preference I like a long pasta in this recipe, either spaghetti or bucatini .

Second, you can adjust your level of heat. If you like spice add more chili flakes or less depending on your taste. You can also use Calabrian chili peppers a type of chili pepper that are grown in the Calabria region of Southern Italian. They are a staple in Southern Italy cuisine and are known for their unique flavor and intense heat.

And lastly, I used two frozen lobster tails that I defrosted before cooking. You can use more than two or this spicy lobster spaghetti recipes works well with large shrimp too.

If you make this easy pasta recipe please leave me a comment. I love hearing from you . it's my favorite part!!

Ingredients

- 1/2 Lb. spaghetti
- 2 lobster tails
- 2 Tbsp. extra virgin olive oil
- 2 Tbsp. butter
- 2 Tbsp. minced garlic
- 2 Tbsp. hot pepper flakes
- 4 cups chopped tomatoes
- 1 cup marinara sauce
- 1 cup white wine
- 1 cup cream
- 1/2 cup chopped Italian parsley

Instructions

1. Start by cooking your pasta *al dente*. In the meantime make your lobster sauce.
 2. Split the lobster tails open with sharp kitchen scissors. Then remove the meat and coarsely chop
 3. In a saute pan over medium high heat add the olive oil and butter, then add the lobster meat cook until opaque about 5-8 minutes, remove and in the same pan add the minced shallots and the pepper flakes. saute until the shallots are soft and the pepper flakes fragrant. Add the chopped tomatoes, marinara sauce, cream, and wine simmer until the fresh tomatoes soften and sauce thickens About 15 minutes.
 4. return the lobster to the sauce and simmer until the lobster is heated through. Toss in your *al dente* cooked spaghetti and Italian parsley. ENJOY!!!!
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Creamy Lemon Shrimp Bucatini

Creamy Lemon Shrimp Bucatini

I know, I post a lot of pasta recipes. But pasta is so versatile you can make a lot of pasta dishes without repeating the same one twice for awhile, besides who doesn't like pasta?

In this creamy, lemon shrimp bucatini recipe large shrimp are covered in a light cream sauce full of Italian flavors, then tossed with bucatini pasta, for a delicious meal everyone loves.

That's not even the best part, the best part, it's a super easy shrimp and pasta recipe, that comes together in less than 30 minutes. Making this pasta recipe perfect for busy week night family meals. and it's fancy enough for Saturday dinner with friends, to show off what a good home chef you are.

3 tips for success with this creamy Lemon Shrimp bucatini recipe

The first tip for success when you make this lemon cream sauce shrimp bucatini is to use good quality large shrimp, and to be sure not to over cook them.

Second, it really doesn't matter what shape pasta you use in this recipe. What matters is not to overcook it. A good rule of thumb is to undercook it by a few minutes. You can ruin a good pasta dish just by overcooking the pasta.

And third don't underestimate the importance of the reserved pasta water. Pasta water is a magical ingredient that binds sauces together. Not only does pasta water add flavor it thickens the sauce. I always save more than the recipe calls for in case the sauce is too thick.

Lastly please leave me a note, let me know how this recipe worked out for you. I love hearing from you!!!!

Ingredients

- 1 Lb. Bucatini pasta
- 1 Lb. cleaned deveined large shrimp
- 1 cup reserved pasta water
- 1 cup white wine or chicken stock
- 1 cup heavy cream
- 1/2 cup grated parmesan
- 2 cups chopped spinach
- Juice from 2 lemons

- 2 Tbls, butter
- 2 Tbls. olive oil
- 2 Tbls. chopped garlic
- 1/2 small chopped onion
- 2 Tbls. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Cook bucatini according to package directions reserving 1 cup of the water before draining.
2. Meanwhile salt and pepper the shrimp according to your taste.
3. In a large saute pan over medium heat saute the shrimp in the butter and olive oil 2 to 3 minutes per side remove and set aside.
4. In the same pan saute the garlic and onion until tender and just beginning to brown.
5. Deglaze the pan with the chicken stock scraping up the browned bits simmer for 2 to 3 minutes.
6. Add the cream, lemon juice and reserved pasta water, simmer until sauce thickens about 15 minutes, add the spinach and parmesan cheese last 5 minutes.
7. Return shrimp to sauce just to heat through.
8. Toss pasta with lemon cream shrimp sauce sprinkle with Italian parsley and ENJOY!!!!

Shrimp fra Diavolo recipe

Shrimp fra diavolo recipe

Shrimp fra diavolo recipe is a delicious Italian dish made with large juicy shrimp cooked in a hearty, spicy tomato sauce with garlic, white wine and Italian herbs.

This spicy shrimp recipe is ready in 20 minutes, making it an easy weeknight. But also fancy enough for date night or Saturday dinners with friends.

About this Shrimp Fra diavolo recipe

Unlike regular spaghetti sauce , fra Diavolo sauce is spicy. How spicy depends on your taste. It's also thicker and more concentrated. And although its loaded with flavor the ingredients are simple.

Unlike Arrabiata sauce , which is also spicy, fra Diavolo sauce never includes basil or capers, and is usually paired with shrimp.

I like to serve this with crusty Italian bread to sop up all the delicious sauce, or pasta for a complete satisfying meal.

Shop the recipe

large shrimp

dried oregano

extra virgin olive

Ingredients

- 1 Lbs. large shrimp peeled and deveined (16-20)
- salt and pepper to taste
- 2 tsp. red chili flakes

- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 cup chopped garlic
- 1 Calabrese red chili pepper sliced
- 1 cup white wine
- 3 cups cherry tomatoes
- 2 cups marinara sauce
- 1 Tbsp. dried or fresh oregano
- 1/2 cup chopped Italian parsley

Instructions

1. Clean the shrimp wash and pat dry season with salt, pepper and the 2 tsp. red pepper flakes
2. Over medium high heat add 2 Tbsp. of the olive oil. Add the seasoned shrimp and saute for 1 minute remove. Don't overcook. The shrimp finishes cooking in the sauce.
3. In the same pan add the remaining oil heat until shimmering . reduce the heat to medium add the onions, garlic , and the Calabrese chili saute until soft and translucent.
4. Add the cherry tomatoes saute for 5 minutes before deglazing the pan with the white wine. Wait until the wine is completely evaporated before adding the marinara sauce and the oregano
5. Simmer the sauce for 15 minutes. use a potato masher to mash the tomatoes. Return the shrimp to the sauce just to heat through add the Italian parsley. ENJOY!!!



Tubettini Pasta Salad (Italian pasta fredda)

April 30, 2026

Tubettini Pasta Salad (Italian pasta fredda)



Authentic Pasta al Limone (Italian Lemon Pasta)

April 28, 2026

Authentic Pasta al Limone (Italian Lemon Pasta)



Authentic Pasta Portofino – Simple Pesto Tomato Pasta
April 24, 2026

Authentic Pasta Portofino – Simple Pesto Tomato Pasta



Easy Italian Vinaigrette Recipe (Better Than Store-Bought)
April 23, 2026

Easy Italian Vinaigrette Recipe (Better Than Store-Bought)



Thin No-Knead Focaccia Rolls (Light & Crispy)

April 22, 2026

Thin No-Knead Focaccia Rolls (Light & Crispy)



Authentic Italian Stuffed Tomatoes with Rice and Potatoes
(Roman Recipe)

April 20, 2026

Authentic Italian Stuffed Tomatoes with Rice and Potatoes
(Roman Recipe)



15
WEEKNIGHT
ITALIAN MEALS
easy recipes in
under 45minutes

15 Weeknight Italian Meals: Easy Recipes in Under 45 Minutes
April 16, 2026

15 Weeknight Italian Meals: Easy Recipes in Under 45 Minutes



Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)

April 15, 2026

Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)

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 wine
- 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 heat Saute 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!!!!