

Shrimp fra Diavolo recipe

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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!!!



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