

Shrimp Spaghetti with Tomato Basil Sauce

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This Shrimp Spaghetti with Tomato Basil Sauce is a simple, fresh pasta dish made with sautéed shrimp, juicy summer tomatoes, garlic, and plenty of fragrant basil. The sauce is created right in the pan by combining the tomato juices with starchy pasta water and a generous handful of grated parmesan, giving you a light flavorful coating that clings to the pasta.

What makes this dish special is how the shrimp are quickly sautéed with a touch of chili, adding a savory and slightly spicy bite that balances deliciously with the sweetness of ripe tomatoes. It's the kind of uncomplicated Italian pasta meal that shines with peak-season produce and comes together with just a few pantry staples, in minutes.

Things to Know About This Shrimp Spaghetti with Tomato Basil Sauce

1. Use fresh, in-season tomatoes if possible.

This recipe is best when made with ripe, juicy summer tomatoes. Cherry, grape, or heirloom varieties all work beautifully and bring natural sweetness to the sauce. In the off-season, use high-quality canned San Marzano tomatoes as a substitute.

2. Don't skip the pasta water.

The starchy pasta water is the secret to creating a light, silky sauce without cream. It helps bind the tomato juices and

parmesan into a glossy coating that clings to the spaghetti.

3. Shrimp cooks quickly—don't overdo it.

Shrimp only need about 2 minutes per side. Overcooking will make them rubbery. Look for them to turn pink and curl slightly—then remove from the pan and add back at the end to finish in the sauce.

4. You can use frozen shrimp.

Frozen shrimp work perfectly in this dish—just make sure to thaw them fully and pat them dry to avoid excess moisture when sautéing.

5. Add heat or keep it mild.

A pinch of chili flakes gives the dish a gentle kick, but you can leave them out if you prefer a milder flavor, especially if cooking for kids.

6. Make it your own.

Want a richer finish? Stir in a spoonful of butter at the end. Prefer more veggies? Add sautéed spinach, or zucchini.

Craving more easy and flavorful Italian meals?

If you loved this shrimp tomato basil spaghetti, be sure to check out my other fresh summer pasta recipes, seafood favorites, and quick weeknight dinners. From light lemony tomato cod piccata to cozy shrimp oreganata, there's something for every season and appetite. ENJOY!!!

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- **Servings:** 2–3
- **Prep Time:** 10 minutes
- **Cook Time:** 15 minutes

▪ **Total Time:** 25 minutes

▪ **INGREDIENTS:**

- ½ lb. spaghetti
- 1 lb. large shrimp (16-20 per lb.), peeled and deveined
- Salt and pepper, to taste
- 1 tsp. paprika
- 1 tsp. chili flakes (optional)
- 4 Tbsp. extra virgin olive oil, divided
- 2 Tbsp. minced garlic
- 4 Tbsp. chopped shallots
- 4 cups chopped ripe tomatoes
- 1 cup my easy marinara sauce
- 1 Tbsp. fresh or dried oregano
- 1 cup white wine
- 2 cups reserved pasta water
- 4 Tbsp. fresh chopped basil
- ½ cup grated parmesan cheese

Instructions:

1. Bring a large pot of salted water to a boil and cook spaghetti until al dente. Reserve 2 cups of pasta water before draining.
2. Meanwhile, pat shrimp dry and season with salt, pepper, paprika and chili flakes
3. In a large skillet, heat 2 Tbsp. olive oil over medium-

high heat. Add shrimp and sauté for about 2 minutes per side, or until just cooked through. Remove and set aside.

4. In the same pan, add remaining 2 Tbsp. olive oil. Sauté garlic and shallots until fragrant, about 1-2 minutes.
5. Add chopped tomatoes, tomato sauce, and oregano. Cook until tomatoes start to break down, about 5–6 minutes. Then deglaze the pan with the white wine waiting until fully absorbed before continuing.
6. Add 1 $\frac{1}{2}$ cups reserved pasta water and simmer until the sauce slightly thickens.
7. Toss in the cooked spaghetti, parmesan, and fresh basil. Stir until the pasta is well coated, adding more pasta water as needed for a silky sauce.
8. Return shrimp to the skillet, toss to combine, and serve immediately with extra parmesan and basil on top.
ENJOY!!!