Spicy Red Pepper Shrimp Spaghetti

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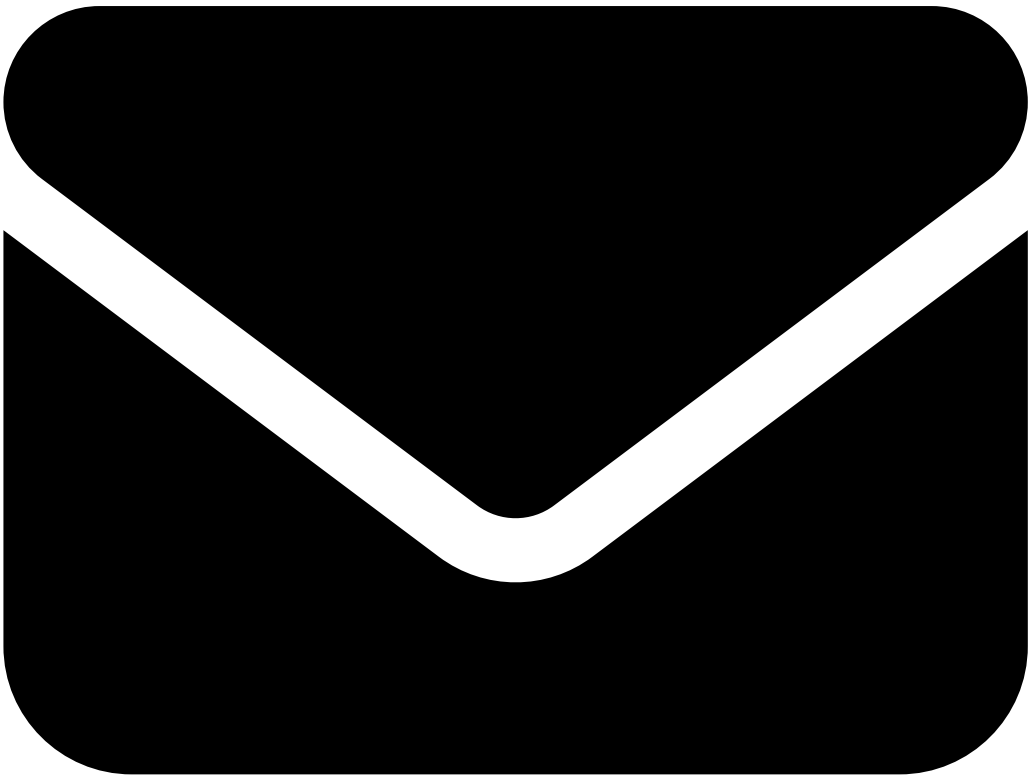




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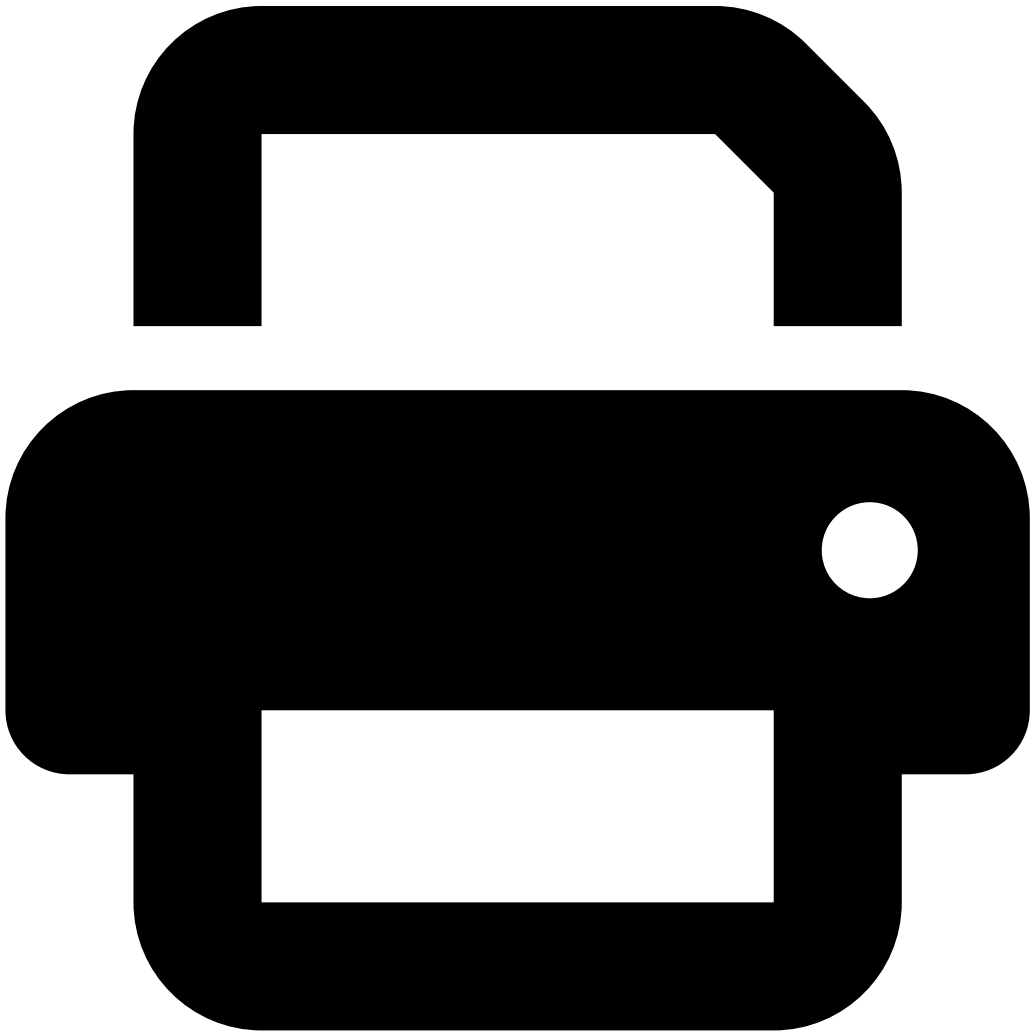

This spicy red pepper shrimp spaghetti is an elevated weeknight dinner. With it’s large shrimp in a spicy tomato sauce it’s also prefect for Saturday night dinner with friends.

I know I post a lot of pasta recipes, but it’s not always easy to be creative in the kitchen, especially if you have picky eaters. Pasta is the one ingredient most can agree on. Whenever am stuck for a meal idea It’s pasta to the rescue. Pasta is so versatile you make a a lot of recipes using pasta and not repeat the same meal for a while.

3 variations for this Spicy Red pepper shrimp spaghetti

The first variation to this spicy red pepper shrimp spaghetti is if you don’t like shrimp this pasta recipe works well with scallops or chicken too.

Second in this spicy dish you can adjust the spice level according to how hot you like it. I personal am not a spicy person if you are add extra red pepper.

Lastly I love spinach in pasta recipes especially in a red sauce if you hate spinach and still want some veggie goodness use broccoli or leave the greens out completely.

Just one more thing if you make this recipe please leave me a comment and don’t forget to tag me on Instagram with your creations. I love hearing from you!!!

Spicy Red Pepper Shrimp Spaghetti



Spaghetti is tossed with succulent shrimp, Kalamata olives, spinach, and anchovies in a bold, spicy marinara sauce with garlic and red pepper flakes for a flavorful Italian seafood dish.

- 1 lb spaghetti
- 1 lb large shrimp
- 2 tbsp olive oil
- 1 tbsp butter
- ½ chopped yellow onion
- 1 tbsp chopped garlic
- 4 anchovy fillets
- 2 tbsp hot red pepper flakes
- 1 cup Kalamata olives
- 2 cups chopped spinach

- 1 cup chicken stock
- 2 cups prepared marinara
- 1 cup reserved pasta water
- ½ cup chopped Italian parsley
- Salt and pepper to taste

1. Cook Pasta according to package directions resevering 1 cup before draining

2. Meanwhile in a large saute pan over medium heat bring the butter and oil to medium heat
3. Salt, pepper and sprinkle the shrimp with 1 Tbs. of the hot pepper flakes saute until almost cooked through 4 to 5 minutes
4. Remove shrimp and set aside in the same saute pan add the onion, garlic, anchovies and remaining 1 Tbs. of pepper flakes saute until onion and garlic is tender and just beginning to brown
5. Deglaze the pan with the chicken stock scraping up the brown bits
6. Add the prepared marinara and reserved pasta water simmer covered 10 minutes
7. Add the olives and spinach simmer 10 minutes longer
8. Return shrimp to spicy sauce cook through 1 minute add the Italian parsley
9. Toss spaghetti with sauce