Tomato piccata shrimp bucatini pasta

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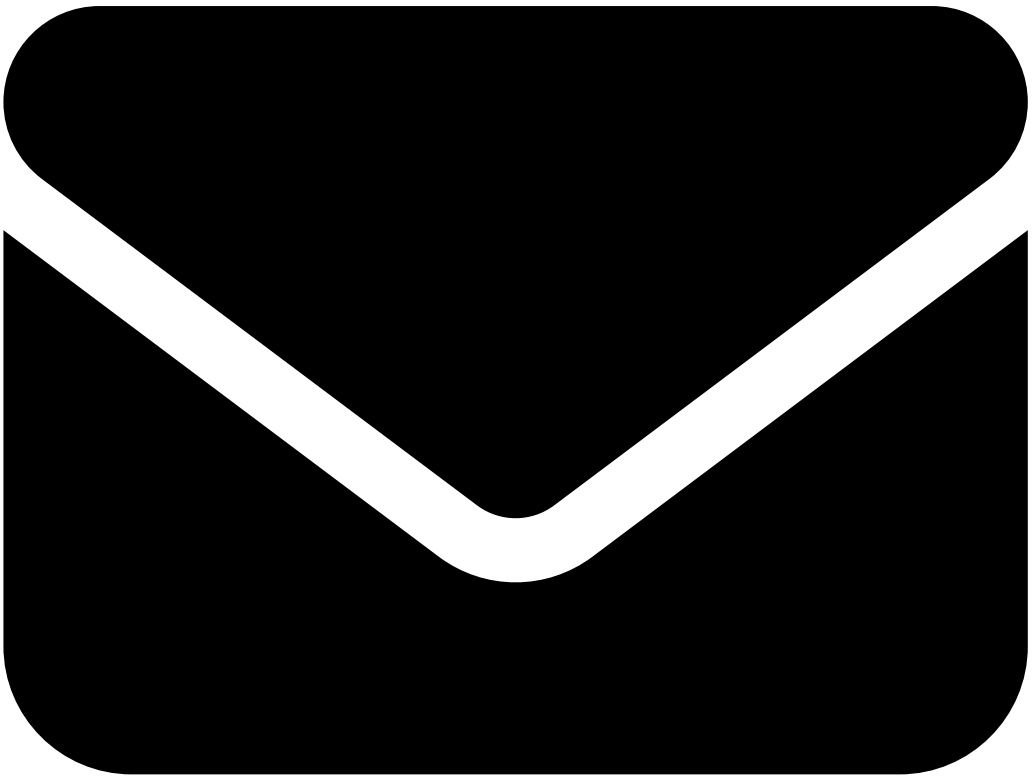




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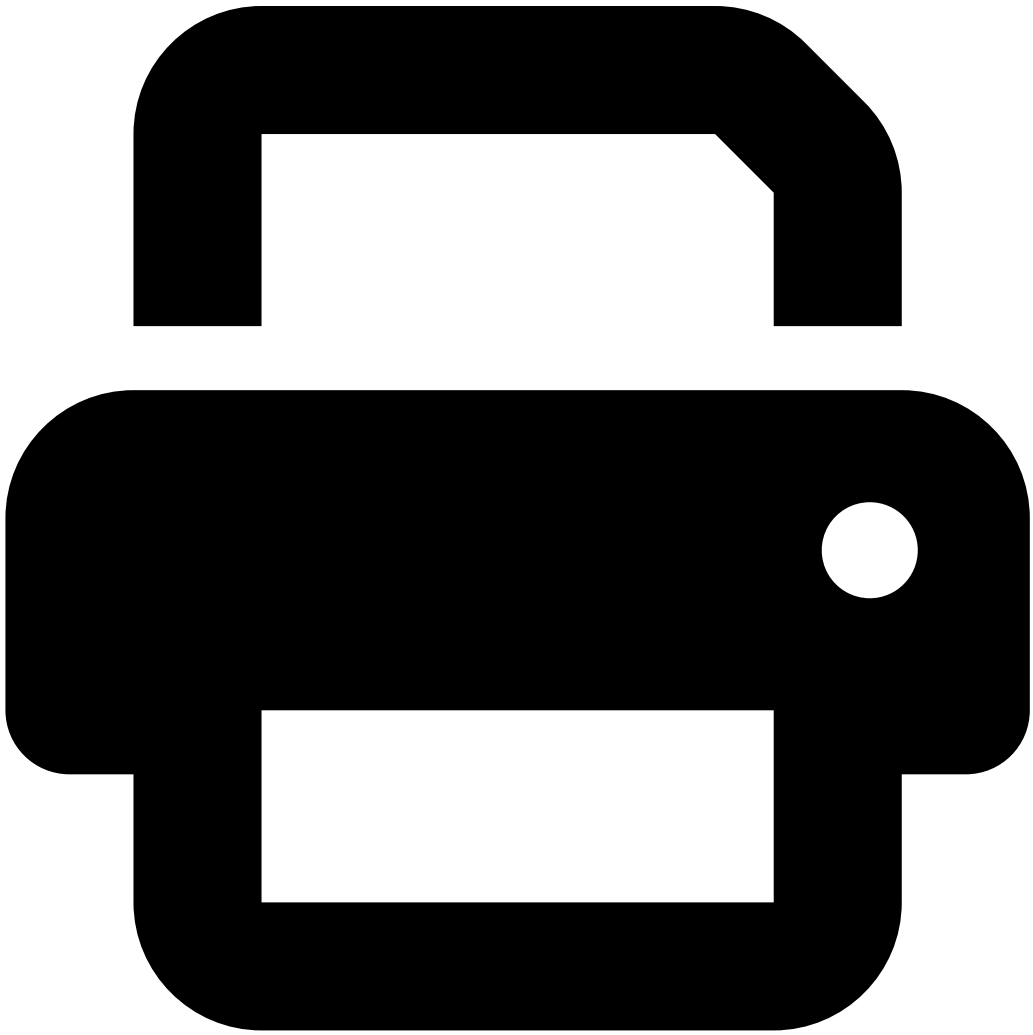

If your looking for an easy yet elegant seafood pasta dish, this tomato piccata shrimp bucatini pasta is a must -try. Featuring tender shrimp, a bright and tangy tomato piccata sauce and perfectly al dente bucatini, this recipe is packed with bold flavors and comes together in under 30 minutes.

With every forkful, you'll experience a delicious blend of textures and flavors. The bucatini absorbs the garlicky , tomato sauce while maintaining its signature al dente bite. The shrimp remain plump and juicy, and the capers add a briny pop that enhances the natural sweetness of the tomatoes. The fresh basil ties everything together , making this dish feel like a restaurant- quality experience at home.

Why you'll love this tomato piccata shrimp bucatini pasta recipe

Quick and easy: Perfect for weeknights but fancy enough for

entertaining.

Bright and tangy: Lemon, capers and tomatoes bring a zesty zing to the dish.

Rich and creamy: garlic and pasta water add depth and silkiness to the sauce.

Perfect pasta pairing: Bucatini’s hollow center holds the sauce for an irresistible bite.

Pair this dish with a crisp green salad and a side of garlic bread for a delicious complete meal. If you make this tomato piccata shrimp bucatini pasta, let me know in the comments and please don’t forget to tag me on Instagram with your creations. I love hearing from you.

Tomato Piccata Shrimp Bucatini Pasta



Tomato Piccata Shrimp Bucatini is a bright and flavorful Italian-inspired pasta made with tender shrimp, bucatini, tomatoes, capers, garlic, and fresh lemon. The light, silky sauce coats every strand of pasta for an easy restaurant-quality meal that's ready for any night of the week.

- 12 oz. bucatini pasta
- 1 lb. large shrimp, peeled and deveined (16-20 per lb.)

- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 2 cups cherry tomatoes
- 1/2 cup white wine
- 1 cup chicken stock
- 1 cup reserved pasta water
- juice from 1 lemon
- 1/3 cup drained capers
- 1/4 cup torn basil
- salt and pepper to taste

1. Bring a large pot of salted water to a boil and cook the bucatini al dente. Reserve 2 cups pasta water before draining.

2. Heat the olive oil and butter in a large skillet over medium high heat. Add the tomatoes, red pepper, and garlic cook until the tomatoes burst and the garlic is soft and translucent. About 5 minutes.
3. Deglaze the pan with the wine waiting until fully absorbed before adding the chicken stock, pasta water lemon juice and capers. Simmer until the sauce begins to thicken 7-10 minutes.
4. Add the shrimp, and cook 5 minutes or until the shrimp are cooked through. Then add in the pasta, top with fresh basil.

Main Course
Italian
tomato piccata shrimp pasta,