



Linguine Pasta with Shrimp and Tomatoes

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

When your homegrown tomatoes are ripe this is a perfect recipe to use lots of them and have a mouthwatering meal Canned tomatoes can also be used

Ingredients

- - 2 tablespoons olive oil - 3 cloves garlic
- minced - 4 cups diced tomatoes - 1 cup dry white wine - 2 tablespoons butter - salt and black pepper to taste - 1 (16 ounce) package linguine pasta - 1 pound peeled and deveined medium shrimp - 1 teaspoon Cajun seasoning - 2 tablespoons olive oil

Instructions

1. Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Stir in the garlic; cook 2 minutes. Add the tomatoes
2. and wine. Bring to a simmer and cook 30 minutes
3. stirring frequently. Once the tomatoes have simmered into a sauce
4. stir in the butter and season with salt and pepper. Fill a large pot with lightly-salted water; bring to a rolling boil; stir in the linguine and return to a boil. Cook the pasta uncovered
5. stirring occasionally
6. until the pasta has cooked through but is still firm to the bite
7. about 11 minutes. Drain well in a colander set in the sink. Season the shrimp with the Cajun seasoning
8. salt
9. and pepper. Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Stir in the shrimp and cook until pink on the outside and no longer translucent in the center
10. about 5 minutes. Stir the shrimp into the pasta sauce
11. then stir the sauce into the linguine to serve. Editor's Note: Please note the difference in linguine amount
12. as well as the difference in cooking time when using the magazine version of this recipe.