



Fra Diavolo Sauce With Pasta

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This spicy diavolo sauce with shrimp and scallops is best served with linguine pasta

Ingredients

- - 4 tablespoons olive oil
- divided - 6 cloves garlic
- crushed - 3 cups whole peeled tomatoes with liquid
- chopped - 1 ½ teaspoons salt - 1 teaspoon crushed red pepper flakes - 1 (16 ounce) package linguine pasta - 8 ounces small shrimp
- peeled and deveined - 8 ounces bay scallops - 1 tablespoon chopped fresh parsley

Instructions

1. Heat 2 tablespoons of olive oil and garlic in a large saucepan over medium heat. When garlic starts to sizzle
2. pour in tomatoes and season with salt and red pepper flakes. Bring to a boil
3. then simmer over low heat
4. stirring occasionally
5. for 30 minutes. Meanwhile
6. bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes
7. or until al dente; drain. Heat remaining 2 tablespoons of olive oil in a large skillet over high heat; add shrimp and scallops. Cook
8. stirring frequently
9. until the shrimp turn pink
10. about 2 minutes Add shrimp and scallops to tomato mixture and stir in parsley. Cook until sauce just begins to bubble
11. about 3 to 4 minutes. Serve sauce over pasta.