

# Garlicky, Spicy, Shrimpy Goodness In This Wonderful Recipe

## Ingredients

1 15 oz can Del Monte Italian diced tomatoes

1 Tbsp Italian seasoning

1 tsp dried basil

$\frac{1}{4}$  tsp sea salt

8 oz. of any pasta that you want (I used fettucini.)

$\frac{1}{3}$  cup olive oil

$\frac{1}{2}$  cup chopped onion

$\frac{1}{2}$  cup chopped yellow or green bell pepper

1 Tbsp minced garlic (more if desired)

1 lb medium pre-cooked shelled shrimp

$\frac{1}{4}$  cup favorite hot sauce (Franks)

$\frac{1}{4}$  cup Kraft Parmesan or Romano cheese Plus extra to sprinkle on finished dish

## Instructions

In a covered sauce pan simmer diced tomatoes, Italian seasoning, basil and sea salt.

Allow the sauce to simmer while the pasta is cooked according to directions on package. Drain.

While sauce and pasta are cooking:

Heat oil over medium heat in large skillet or pan, add onion and peppers. Cook until soft.

Add garlic, stir and add shrimp, toss to coat with oil.

Add hot sauce when shrimp is hot.

Add pasta to shrimp lightly toss to coat pasta with oil and hot sauce.

Add tomatoes and quickly toss again.

Add Parmesan cheese, toss.

Sprinkle extra cheese on top of pasta just before serving.

Serving suggestion: Serve with warmed garlic bread, buttered with Italian Spread.

Source : [allrecipes.com](http://allrecipes.com)