

Shrimp Arrabbiata

Yield: 4 Servings

1 tblsp.	Olive Oil
4 oz.	Red Bell Pepper, diced
1 oz.	Garlic, minced
1 cup	Clam Juice
2 oz.	Tomato Paste
4 oz.	Roma Tomatoes, seeded and diced
2 oz.	Calamata Olives, pitted and sliced
1 tsp.	Fresh Oregano, chopped
1/2 tsp.	Fresh Thyme, chopped
1/2 tsp.	Fresh Rosemary, chopped
1/2 tsp.	Crushed Red Peppers
to taste	Salt and Pepper
1 lb.	Shrimp

Heat oil in a large saucepan and add the bell pepper and garlic. Cook for 1 minute.

Add the oregano, thyme, rosemary and crushed red peppers. Cook for 1 minute.

Add the clam juice, tomato paste, diced tomatoes and olives. Bring to a boil, reduce heat and simmer for 2 minutes. Adjust seasoning with salt and pepper.

Add the shrimp and simmer for 2 minutes.

Serve over fresh angel hair pasta.