

## **Pan Roasted Spot Prawns with Arrabbiata Sauce and Linguini**

16 spot prawns with shell removed (reserve shells)

3 shallots (julienned)

6 cloves of garlic (sliced very thin)

16 oz. jar of San Marzano tomatoes (chopped)

1/3 cup of Sangiovese wine

3 Calabrian chilies in oil or substitute 1 tsp chili flakes

2 Tb fresh oregano leaves

1 LB fresh or dried linguini

2 Tb chopped parsley

1 Tb butter

3 TB extra virgin olive oil

½ lemon

salt and pepper

**Directions:** Sauté 1 shallot with 2 cloves of garlic with shrimp shells over medium heat for 3-5 minutes with 1 Tb of olive oil. Add 1.5 cups of water and lower heat; simmer for 20 minutes or until reduced by 2/3. Strain shrimp stock and reserve.

Sauté 1 shallots with 2 garlic cloves over medium-high heat for 3-5 minutes with 1 Tb of olive oil. Add chilies; cook for 1 minute, then add wine off heat. Return to heat and turn heat down to medium; cook until all wine is just about gone. Add tomatoes and season with salt and pepper. Allow to cook for 15-20 minutes until slightly thickened. Add shrimp stock and allow cooking for another 10-15 minutes. Adjust and puree sauce, add chopped oregano.

While cooking sauce bring 1 gallon of water to simmer and cook linguini until al dente. Strain pasta and toss with 1 TB olive oil and chopped parsley.

Sauté shrimp with last shallot and sliced garlic and olive oil for 2 minutes, flip over and cook for 1 minute. Add butter off heat and season with salt, pepper and ½ squeezed lemon.

To serve, toss pasta with Arrabbiata sauce, top with shrimp and chopped parsley.

*Makes 4 servings.*

**Serve with 2012 Novelty Hill Stillwater Creek Vineyard Sangiovese**

***Recipes Compliments of Executive Chef Seth Fernald***