

MARINARA SHRIMP WITH LINGUINE

Ingredients:

8 ounces uncooked linguine
1 ½ cups marinara sauce
½ pound medium shrimp, shelled and deveined
Dash of crushed red pepper flakes
1 tablespoon lemon juice

Cooking:

Prepare linguine according to packages directions, leaving out any oil or butter that may be optionally noted. Drain and place in a serving dish.

While the linguine is cooking, heat the marinara sauce in a nonstick skillet. When hot, add the shrimp, pepper flakes, and lemon juice. Cook over medium heat for 4 to 5 minutes. Pour over the linguine, toss and serve.

A fresh tossed salad compliments this meal well.

Prep: 10 minutes
Cook: 12 minutes
Stand: 00 minutes
Total: 22 minutes

Submitted by Chris Poulsen