

# Penne With Shrimp & Spicy Tomato Sauce

## Ingredients

- 1½ T. olive oil
- 1 cup finely chopped onions
- ½ cup finely diced carrots
- 2 t. chopped garlic
- 2 t. dried basil
- ½ t. dried red pepper flakes (optional) or ⅛ teasp. cayenne
- salt to taste
- 2 cans (28 oz total) Italian style tomatoes, chopped
- 2 t. grated orange zest (peeling)
- ½ cup orange juice
- ½ cup dry white wine
- 1 pound penne pasta
- 1¼–1½ pounds shrimp - peeled & deveined
- ½ cup shredded cheese Asiago (I use parmesan or Jack)

## Directions

1. Saute onions & carrots until slightly soft.
2. Add garlic & saute one more minute.
3. Stir in dried basil, red pepper flakes, salt, tomatoes, orange zest & juice, & wine.
4. Bring to a simmer.
5. Reduce heat & cook, uncovered, until vegetables are tender and liquid is reduced by half. (20–30')
6. Add shrimp & cook until shrimp are curled and pink (~3').
7. Add cooked pasta to shrimp and sauce and season w/ salt as needed.
8. Sprinkle w/ cheese and 1/2–2 T fresh basil (optional).