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# Franco's Gamberi da Brivido

Shrimp and pasta in spicy herb sauce

Brivido means “a thrill” or in this case a real KICK of flavor. Fresh herbs, tomatoes from Italy and pasta...what on earth could possibly be better? (ok, a glass of vino)

**Are...you... ready... to tremble!!!**

## Ingredients

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1 pound pennine (smaller) or penne pasta  
6-8 large shrimp. Peeled, deveined  
1/4 cup olive oil  
2 cloves garlic (peeled and thinly sliced)  
Pinch of crushed red pepper  
Zest from 1 small lemon  
1-pound can of San Marzano whole tomatoes  
3-4 fresh basil leaves  
1/4 cup each minced fresh oregano with the small, tender stems  
1/4 cup each minced fresh parsley with the small, tender stems  
Grated Pecorino Romano cheese (may substitute parmesan)  
Salt and pepper to taste



### First step:

Puree tomatoes, using an immersion blender; set aside

### Preparation:

Bring a large pot of salted water to a boil. Place oil, red pepper flakes and garlic into a large pan, over medium heat, and sauté garlic until a bit glassy. Add tomatoes and stir. Cover and cook over medium low heat for 8-10 minutes, stirring as needed. Add fresh basil and 2 teaspoons salt; stir and toss in shrimp; cover and cook for additional 3-4 minutes or until shrimp are done; reduce heat. Cook pasta for 8-9 minutes or until al dente.

Add cooked pasta to sauce and stir. Add oregano, parsley and lemon zest; toss to thoroughly combine ingredients and coat pasta.

Serve immediately with grated pecorino