



# STIR-FRIED SPAGHETTI WITH SHRIMP, CHERRY TOMATOES AND CAPERS

 35 minutes

Meal Difficulty

 Serves 4-6



## COOKING DIRECTIONS

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- 1 Bring a large pot of water to a boil. Season generously with salt, then add spaghetti and cook until tender, about 10 minutes. Reserve about 1/2 cup of the pasta water, then drain. Toss spaghetti with 1 tablespoon of olive oil and set aside.
- 2 Season shrimp with salt and pepper. Heat 1 tablespoon olive oil in a wok over medium-high heat. Add shrimp and cook until pink on both sides and just cooked through, about 2-3 minutes. Transfer shrimp to a plate.
- 3 Add remaining 3 tablespoons of olive oil to the wok. Stir in shallots, garlic, capers and chili flakes. Cook over medium-high heat, stirring constantly, until browned and fragrant and shallots get slightly crispy, about 3 minutes (be careful not to let the garlic burn). Add tomatoes and cook for 1 minute until they start to soften and burst. Add reserved pasta, shrimp, white wine and 1/4 cup of pasta water and toss to combine. Cook 1-2 minutes, tossing constantly, until sauce reduces slightly and coats the pasta. Add herbs and toss again.
- 4 Remove from heat and finish with lemon juice and salt and pepper to taste. Serve immediately.

## INGREDIENTS

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8 oz dry spaghetti  
5 tbsp olive oil, divided  
12 oz medium to large shrimp, peeled and deveined  
1/4 c finely diced shallot  
1 tbsp minced garlic (3 large cloves)  
1/2 tsp red pepper flakes  
2 tbsp capers, rinsed  
1 pint cherry tomatoes, larger ones halved, smaller ones left whole  
1/2 c dry white wine  
reserved pasta water, as needed  
2 tbsp chopped parsley, to garnish  
1/4 c basil leaves  
1 tbsp lemon juice  
coarse kosher salt, to taste  
freshly ground black pepper, to taste