

Fettucine with Tomato Jam Sauce, Shrimp and Marinated Feta



Ingredients

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| 1 cup crumbled feta cheese | 1 (28-oz) can crushed tomatoes |
| 1/4 cup extra-virgin olive oil, divided | 1/3 cup Woodhill Cottage Tomato Jam |
| 1 teaspoon crushed red pepper flakes, plus more for serving | 3/4 teaspoon kosher salt |
| 1 teaspoon orange zest | 1/4 teaspoon freshly ground black pepper |
| 1 cup roughly chopped basil, divided | 1 cup water |
| 1 sweet onion, thinly sliced | 1/2 pound peeled and deveined medium shrimp |
| 3 garlic cloves, peeled and minced | 12 ounces fettucine |

Prep time: 7 minutes

Total time: 35 minutes

Servings: 4

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Instructions

In a medium bowl combine the feta crumbles, 2 tablespoons of the olive oil, crushed red pepper flakes, orange zest, and 1/4 cup of the basil. Set aside while the pasta sauce is prepared.

Heat remaining 2 tablespoons of olive oil in a large sauté pan over medium heat and add the onions. Cook until translucent, 6 to 8 minutes. Add the garlic and cook, stirring 1 minute. Add the Tomato Jam and cook, stirring, 1 minute until lightly caramelized. Add crushed tomatoes and water and bring to a simmer, until well combined. Simmer mixture for 10 minutes or until slightly reduced. Add salt, ground black pepper, and crushed red pepper flakes.

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Instructions, cont.

While the tomato mixture is simmering, bring a large pot of salted water to a boil. Add the fettucine and cook according to package directions until noodles are al dente. Drain noodles, reserving 1/2 cup of the pasta water.

Add the shrimp to the tomato mixture and cook for 2 to 3 minutes until they start to turn pink. Toss fettuccine into the tomato mixture and add up to 1/2 cup of the pasta water, if needed. Sprinkle remaining 3/4 cup basil over the pasta and serve immediately with marinated feta. Garnish with a sprinkle of extra crushed red pepper, if desired.