



Recipes

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Shrimp Piada with Puttanesca

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

12 each 12" Garlic Herb Wraps (10252)

24 oz. Angel Hair Pasta , dry

36 oz. Shrimp , medium , cooked

8 cups Puttanesca Sauce , see related recipe

Directions:

1. Heat 2/3 cup of Puttanesca sauce in a pan. Cook and drain 2 oz. of pasta and add to sauce. Add 3 oz. of shrimp and toss together until the shrimp is heated through.

2. To serve: place the shrimp and pasta mixture on the tortilla and roll tightly, folding in one end to create a wrap.



Recipes

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Puttanesca Sauce

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

Olive Oil , as needed

1 1/2 cups Onion , diced

3 Tbsp. Anchovy Paste

3 Tbsp. Garlic , finely diced

3 Tbsp. Tomato Paste

Oregano , dried , to taste

Red Pepper Flakes , to taste

10 1/2 cups Tomatoes , fresh , chopped

1 1/2 cups White Wine

1 1/2 cups Pimento-stuffed Olives , chopped

3 Tbsp. Capers

Basil , fresh , chopped

Directions:

1. Sauté onions in a large pot with olive oil over medium heat until soft. Add anchovy paste and cook 1 minute. Add garlic and cook 1 minute. Add tomato paste, oregano, and red pepper flakes; cook 1 minute. Add tomatoes, white wine, and olives, cover, and let simmer for 10 minutes.
2. After 10 minutes, add the capers and basil. Simmer, uncovered an additional 10 minutes.