

Angel Hair Pasta with Shrimp, Chili and Tomatoes

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Step 1: Preparing Your Mise en Place

- 2 cloves garlic
- 1 red chili*
- 3 scallions
- 1/4 cup white wine
- 1 large tomato (heirloom, beefsteak or Roma)
- 1 lemon
- 1/4 cup fresh basil leaves
- 1/2 lb medium-size shrimp

Note: This dish is very quick, so you need to make sure all of your mise en place and equipment (including a zester and strainer) is organized before you begin cooking.

First, preheat your oven to the lowest setting and place the pasta bowls inside the oven to warm.

Next, fill a large pot of cold water and bring to a boil.

Mince the garlic. Rub the whole chili back and forth between your hands to release the seeds. Slice the chili in half lengthwise and discard the seeds. Cut into thin slices. *Note: If you can't find red chilies, substitute with Serrano or jalapeno peppers or approximately 1/4 tsp crushed red pepper flakes (or to taste).

Finely slice the scallions and cut the tomato into large dice. For a more refined sauce, you can peel the tomato before dicing. Then gather the white wine, lemon and basil and set aside. Finally, peel and devein the shrimp, if necessary, and set aside.

Step 2: Cooking the Dish

- salt (1 tsp per L/qt of water)
- 5 to 7 oz pasta* (see note)
- 3 tbsp extra-virgin olive oil
- kosher salt (for seasoning)
- extra-virgin olive oil (for garnishing)

To cook the dish, preheat a large, stainless-steel pan over medium to medium-high heat.

As the pan is heating, add the salt to the boiling pasta water (1 tsp per L/qt of water) and stir to dissolve.

Note: This recipe calls for 7 ounces of dried pasta but we felt it was a bit too much for an appetizer and the amount of sauce; therefore, we recommend using 5 or 6 ounces of dried pasta. Angel hair pasta is also known as cappellini or spaghettini.

Add the pasta to the water and stir gently until the water returns to a boil. Set a timer according to the package (3 to 5 minutes). Cook until the pasta is just al dente.

While the pasta is cooking, add the olive oil to the pan. Once hot, add the chilies and garlic. Let cook for about 30 seconds, making sure not to brown the garlic. Add the shrimp and season with a bit of salt to taste. Toss to coat with the garlic, chilies and olive oil and then add the white wine. Let simmer and reduce for about one minute. Next, add the tomatoes and scallions along with a pinch of salt. Chiffonade the basil and add half of it to the pan. Toss and let cook for another minute or so.

Meanwhile, test the pasta for doneness. Once just al dente, drain and add the pasta to the sauce. Zest half of the lemon rind over the pasta. Slice the lemon and squeeze a bit of the juice over top. Toss to combine. Taste for seasoning, adding more salt and/or lemon juice if needed.

To serve the pasta, remove the bowls from the oven and divide the pasta equally among them. Garnish with the remaining basil and drizzle with a bit of extra-virgin olive oil. Serve immediately with extra lemon wedges and chili flakes, if desired.