

Shrimp Fra Diavolo (Shrimp and Pasta with Spicy Tomato Sauce) Recipe

Ingredients

- 1/2 teaspoon kosher salt, plus more as needed
- 3/4 pound large shrimp (340g), shelled and deveined, shells reserved
- Large pinch baking soda
- 6 tablespoons extra-virgin olive oil (90ml), divided
- 4 medium cloves garlic, thinly sliced
- 1 1/2 teaspoons dried oregano
- 1 to 2 teaspoons red chile flakes (see note)
- 2 tablespoons (30ml) brandy (optional)
- 1 (28-ounce; 795g) can whole peeled tomatoes and their juices, coarsely puréed or crushed by hand
- 1/2 cup bottled clam juice (120ml)
- 1 pound spaghetti (450g)
- 1/4 cup minced flat-leaf parsley leaves and tender stems (from 1 small bunch)

Directions

1. Bring a large pot of salted water to a boil. In a medium bowl, toss the shrimp well with the 1/2 teaspoon salt and the baking soda. Set aside.
2. In a large skillet or sauté pan, heat 4 tablespoons olive oil over medium-high heat until shimmering. Add reserved shrimp shells and cook, stirring constantly, until they've all turned a reddish color, about 4 minutes. Off the heat, remove shells using tongs, a slotted spatula, and/or a slotted spoon, allowing any excess oil to drain back into skillet as you go; discard shells. You should still have plenty of oil left in the skillet.
3. Return skillet to medium-high heat, add shrimp, and cook, stirring and turning occasionally, until shrimp are just starting to brown in spots and are almost fully cooked through, about 3 minutes. Off heat, transfer shrimp to a plate and set aside.
4. Return skillet to medium-low heat. Add garlic, oregano, and chile flakes and cook, stirring, until garlic is just beginning to turn golden, about 3 minutes. Add brandy, if using, and cook until almost fully evaporated. Add tomatoes and clam juice and bring to a simmer. Season with salt.
5. Boil pasta in a pot of salted water until al dente. Drain, reserving about 1 cup of pasta cooking water, and add pasta to the sauce along with a splash of pasta cooking water. Add shrimp and cook over medium-high heat, stirring, until sauce reduces and clings to pasta and shrimp are fully heated through; add more pasta water as necessary if the sauce becomes too dry. Season with salt, if necessary.
6. Stir in parsley and remaining 2 tablespoons olive oil. Serve right away.

Notes

Red chile flakes can vary greatly in their heat intensity, as does personal tolerance for heat. The quantity given here is a rough estimate, but follow your own judgment based on the strength of your chile flakes and the degree of heat you want.

