

Shrimp Puttanesca Fettuccine

Serves: 4

Ingredients

12 oz fettuccine or other long pasta
1 lemon
2 Tbsp olive oil
1 lb large peeled and deveined shrimp
Kosher salt
1/2 cup pitted Kalamata olives, halved
1 Tbsp capers
2 cups Basic Marinara or your favorite jarred marinara sauce

Preparation

Cook the pasta according to package directions. Drain the pasta and return it to the pot.

Meanwhile, using a vegetable peeler, remove 4 strips of zest from the lemon; thinly slice the zest and set aside.

Heat the oil in a large skillet over medium-high heat. Season the shrimp with $\frac{1}{4}$ tsp salt and cook, tossing occasionally, for 3 minutes. Add the olives, capers and lemon zest and toss to combine.

Add the marinara sauce and simmer until the sauce is heated through and the shrimp are opaque throughout, about 4 minutes. Toss the sauce with the pasta.

With pasta, 550 calories per serving.

By Woman's Day Kitchen from Woman's Day, September 1, 2011

