

Quick & Easy

THE COSTCO WAY

Rao's Shrimp Fra Diavolo

Makes 3 to 4 servings

Ingredients:

¼ cup olive oil
4 cloves garlic, smashed
16 large shrimp, peeled, deveined and butterflied
28 oz jar Rao's Homemade® Arrabbiata Sauce
½ tsp crushed red pepper flakes
Salt to taste
Pepper to taste
6 to 8 basil leaves
½ lemon, halved

Instructions:

Line a plate with paper towels. Set aside. In a large saute pan, heat olive oil on medium-high. Add garlic. Cook until the garlic begins to shimmer in the pan. Carefully place the shrimp into the pan. Saute for 1 minute on each side, or until the shrimp turns opaque. Remove shrimp to the paper towel-lined plate. Add Rao's Homemade® Arrabbiata Sauce to the pan. Add red pepper, salt and pepper. Bring to a simmer. Add the shrimp back into the pan. Cook for 2 minutes. Garnish with basil and a lemon squeeze. Serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

