

## **COLORFUL PASTA WITH SHRIMP**

Presented by Joe Immordino

### **Ingredients:**

1 package (16 ounces) linguine  
1 cup chopped sweet red pepper  
1 cup chopped green pepper  
1/3 cup chopped onion  
3 garlic cloves, peeled and thinly sliced  
1/4 teaspoon salt  
1/4 teaspoon dried oregano  
1/8 teaspoon crushed red pepper flakes  
1/8 teaspoon pepper  
1/4 cup olive oil  
2 pounds cooked small shrimp, peeled and deveined, and remove tails  
1/2 cup shredded Parmesan cheese

### **Directions:**

1. Cook linguine according to package directions. Reserve 2 cups of pasta water after pasta is cooked. Meanwhile, in a Dutch oven, sauté the peppers, onion, garlic and seasonings in oil until vegetables are tender.
2. Add the shrimp; cook and stir 2-3 minutes longer or until heated through. Drain linguine; toss with shrimp mixture. If the pasta mixture is too dry, gradually add the reserved pasta water until desired wetness. Sprinkle with cheese.
3. Serve with your favorite crusty Italian bread