

Shrimp Puttanesca

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Servings: 4

*12 ounces linguine
2 teaspoons lemon zest
1/4 cup fresh lemon juice
1 red chile pepper (optional), seeded
and thinly sliced
12 ounces grape or cherry tomatoes,
halved if large
1 pound medium shrimp, peeled and
deveined
2 anchovies, finely chopped
2 tablespoons olive oil
1/4 cup (about eight) green pittef
olives, roughly chopped
1/2 cup flat-leaf parsley, chopped
1/4 cup Parmesan cheese, grated*

Preparation Time: 20 minutes

Broil: 5 minutes

Cook the pasta per package directions. Reserve one cup of the cooking liquid. Drain. Return to the pot, Toss with the lemon zest, juice and chile pepper.

Preheat the broiler.

On a large rimmed baking sheet. Toss the tomatoes, shrimp and anchovies with one teaspoon of oil. Broil until the tomatoes burst and the shrimp are opaque throughout, 5 to 6 minutes.

Transfer to the pasta pot (along with any pan juices), olives, parsley, Parmesan and the remaining tablespoon of oil. Toss to combine (adding some reserved cooking liquid if the pasta appears dry).

Per Serving (excluding unknown items): 527 Calories; 12g Fat (20.4% calories from fat); 36g Protein; 66g Carbohydrate; 2g Dietary Fiber; 178mg Cholesterol; 341mg Sodium. Exchanges: 4 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat.