

SPICY SHRIMP PASTA (BRUSSELS SPROUTS)

Makes 4-6 servings

INGREDIENTS

FOR DOUGH:

1-2 CUP FLOUR

1 TSP SALT

2-3 EGG YOLK

2 TBSP OLIVE OIL

FOR SHRIMP:

10-12 SHRIMP

1 LEMON'S JUICE

1 TBSP GARLIC

1 TBSP CALABRIAN CHILI PASTE

2 TBSP OLIVE OIL

HERBS

1 TSP SALT

FOR SAUCE:

3-4 TBSP OLIVE OIL

2 TBSP OLIVE OIL

2 TBSP GARLIC

2 TSP RED CHILI FLAKES

1 CAN TOMATO PUREE

HERBS

FOR TOPPING:

HANDFUL BRUSSELS SPROUTS

DIRECTIONS

1. Make the dough: Put flour on counter in a well shape. In the middle, add egg yolks, salt, and olive oil. Knead into a dough and let rest for 10 minutes.
2. Using pasta roller/cutter, create spaghetti.
3. Make the shrimp: Marinate shrimp in lemon, garlic, chili pasta, olive oil, herbs, and salt. Cook in hot pot until pink on both sides. Put shrimp to the side.
4. Make the sauce: In the same pot add olive oil, garlic, and chili flakes. Add tomato sauce and cover for 5 minutes. Remove cover and cook for 5 more minutes on medium high heat. Add chopped herbs. Take 2-3 tbsp of sauce and mix into shrimp.
5. Cook pasta in boiling water for 3-5 minutes. Add to sauce and cook on medium heat for 30 seconds. Plate with a serving of shrimp on top.
6. For topping: Slice brussels sprouts and fry in shallow pan with some olive oil. Dust with salt and top the dish.