

# **Vermicelli Con Gamberetti**

(makes 2 servings)

8 ounces dry vermicelli

1/2 - pound medium size shrimp cleaned and de-vined  
(cooked or uncooked shrimp of any size may be substituted)

1 cup tomato relish

Salt to taste

## **Procedure:**

1. Whether using raw or cooked shrimp, be sure to thaw them out before you begin. If using raw shrimp, pre-heat the oven to 400°F. Rinse the shrimp in cold water then pat dry with paper towels and place them in a mixing bowl; toss them with about 2 tablespoons of olive oil to coat; arrange the shrimp on a sheet tray and season with salt and pepper. Place the shrimp in the oven and allow them to cook for about 6-8 minutes or until they are done (opaque in color).
2. Fill a large pot with about 1 gallon of water and bring to a boil.
3. Place a 12-inch sauté pan over medium-high heat; add the olive oil, tomato relish and shrimp; allow to cook for about 2 minutes then remove the pan from the heat and set aside.
4. Add about 1½ tablespoon of salt to the pasta water. Cook the vermicelli according to package instructions. When the pasta is done, strain, don't rinse, and toss it with the shrimp mixture; taste and adjust the salt; serve immediately with the shrimp presented on top of the pasta. Traditionally pasta containing seafood is not served with Parmesan cheese but if you like it, go for it!