

# SHRIMP FRA DIAVALO

Thanks to Barbra Inge and Nick Grossman, *BOWA*



## INGREDIENTS

- 2 pounds shrimp
- 1 large can sliced mushrooms
- 2 cloves garlic chopped
- 4 ounces olive oil
- 16 ounce can whole peeled tomatoes crushed
- 1/2 teaspoon pepper
- 1 teaspoon hot red pepper flakes
- 1/4 teaspoon oregano
- 1 teaspoon salt
- 1 teaspoon parsley chopped
- 2 basil leaves
- 1/4 cup dry sherry or any kind of wine
- Tabasco



## PREPARATION

1. Sauté shrimp, mushrooms and garlic in hot oil.
2. Add tomatoes, pepper, red pepper flakes, oregano, salt, parsley, basil, and wine.
3. Cook over low heat until sauce is thickened, it will not get too thick, approximately 10 minutes.
4. Add tabasco to taste.
5. Serve over rice with French bread.