

## Sun Dried Tomato Shrimp Marinara

Serves 6

1 lb shrimp, peeled, deveined  
4 Tbsp virgin olive oil  
¼ c chopped sundried tomato  
4 cloves garlic, minced  
½ tsp dried basil  
¼ tsp cayenne pepper  
2 Tbsp chopped parsley  
½ c white wine  
15 oz can tomato sauce  
¼ c grated asaiago cheese  
1-2 tsp brown sugar, if desired  
¼ c fresh basil, chopped

1 lb linguini, cooked, drained

Clean shrimp and set aside. Heat oil in skillet. Add garlic and sundried tomato. Sauté briefly. Add the rest of the seasonings and wine. Cook for another minute. Add tomato sauce and asaiago, bring to a simmer. Add sugar if it tastes too acidic. Heat for 5-6 minutes. Add shrimp and continue to simmer for approximately 5 minutes, or until shrimp is pink. If sauce seems too dry, add more wine. Add fresh basil for the last ½-1 minute of cooking.

Serve over hot linguini. Garnish with extra asaiago or parmesan.

