

Shrimp & Olive Tomato Pasta

Serves 2 / Ready in 25 minutes

Ingredients:

- 6 oz spaghetti or linguine
- 1 tbsp olive oil
- 1/2 small red onion, thinly sliced
- 1 garlic clove, minced
- 1 cup cherry tomatoes, halved
- 1/4 tsp red pepper flakes (optional)
- 8 oz shrimp, peeled and deveined
- 1/4 cup sliced black olives (or Castelvetrano)
- Salt and freshly ground black pepper, to taste
- 2 tbsp chopped fresh parsley (optional)
- Juice of 1/2 lemon
- Fresh grated Parmesan (optional)

Instructions:

1. **Cook Pasta:**

Bring a medium pot of salted water to a boil. Cook pasta according to package instructions until al dente. Reserve 1/4 cup of pasta water, then drain and set aside.

2. **Sauté Vegetables:**

In a large skillet, heat olive oil over medium heat. Add sliced onion and cook for 2–3 minutes until just softened. Add garlic and cook for 30 seconds more, until fragrant.

3. **Cook Tomatoes & Shrimp:**

Add cherry tomatoes and red pepper flakes (if using). Sauté for 3–4 minutes until the tomatoes begin to soften and release juices. Add shrimp, season with salt and pepper, and cook for 3–5 minutes, stirring occasionally, until pink and opaque.

4. **Add Olives & Combine:**

Stir in black olives and cooked pasta. If needed, add a splash of the reserved pasta water to loosen the sauce and help it cling to the noodles.

5. **Finish & Serve:**

Drizzle with lemon juice, sprinkle with parsley, and toss everything together. Serve with a touch of Parmesan if desired.

Chef's Tip: Add a handful of baby spinach or arugula at the end for extra color and freshness!

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