

Shrimp Fra Diavolo

with Lumaca Rigata Pasta



Tonight's variation on the beloved Italian-American dish gets its "devilish" heat from Calabrian chile paste, mixed into a tangy-sweet tomato sauce. It perfectly coats shrimp, cabbage, and lumaca rigata pasta. A garnish of sliced almonds finishes the dish with contrasting crunch.

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6 oz Lumaca Rigata Pasta

2 cloves Garlic

1 8-Ounce Can Tomato Sauce

1½ tsps Calabrian Chile Paste

2 Tbsps Crème Fraîche

2 Tbsps Sliced Roasted Almonds

2 Tbsps Verjus Blanc

tried-and-true

kitchen tools

Stainless Steel Strainer

A stainless steel strainer is a handy tool for quinoa. It's great for draining grains and pastas (not to mention small fruits and vegetables after washing) and straining stocks and gravy. Lightweight and sturdy, it's constructed with a double-fine mesh.



How to Make Sure Your Pasta is Al Dente

Nothing beats perfectly cooked, al dente pasta. But how do you know if it's done? There are numerous ways to test the doneness of your noodles when they're cooking. Some folk wisdom says to throw a piece of pasta against the wall; if it sticks, it's done. As much fun as we had experimenting with this method, we found the best way to test the pasta was, shockingly, by tasting it. In Italian, "al dente" means "to the tooth," meaning that it's still slightly firm to the bite. As your pasta cooks, periodically (and carefully) taste a piece of it. If it's still too firm, let it cook a little longer.

In some of our recipes, we specify to remove the pasta from the pot when it's

"just shy of al dente." This is because, later, the pasta will be cooked in a sauce. Removing the pasta from the water just before it's al dente will ensure that the final product isn't overcooked.

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1 Prepare the ingredients:

Fill a medium pot with water; add **a big pinch of salt** and heat to boiling on high. Wash and dry the fresh produce. Cut out and discard the core of the **cabbage**; thinly slice the leaves. Peel and roughly chop the **garlic**.



Pat the **shrimp** dry with paper towels; season with salt and pepper. In a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned shrimp; cook, stirring occasionally, 3 to 4 minutes, or until opaque and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



Add the **sliced cabbage** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **verjus** and **1/4 cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 3 to 5 minutes, or until the cabbage has softened and the water has cooked off. Transfer to the plate of **cooked shrimp**. Wipe out the pan.



While the cabbage cooks, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **1/2 cup of the pasta cooking water**, drain thoroughly.



While the pasta cooks, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened and fragrant. Add the **tomato sauce**, **1/3 cup of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until thickened. Season with salt and pepper to taste.



6 Finish & serve your dish:

Add the **cooked pasta**, **cooked shrimp** and **cabbage**, and **half the reserved pasta cooking water** to the pan. Cook, stirring vigorously, 1 to 2 minutes, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat; stir in the **crème fraîche** until thoroughly combined. Season with salt and pepper to taste. Top the finished pasta with the **almonds** and a drizzle of olive oil. Enjo