

Fettuccine with Shrimp and Tomatoes

- 1 ½ pounds unpeeled, medium-sized fresh shrimp
- 8 ounces uncooked fettuccine
- 2 (14.5 ounce) cans diced tomatoes, undrained
- 1 tablespoon chopped fresh *basil*
- 3 cloves garlic, minced
- 2 tablespoons minced shallots
- ½ teaspoon freshly ground pepper
- ¼ teaspoon salt
- ¼ cup olive oil
- Freshly grated Romano cheese

Peel shrimp and de-vein, if desired. Set shrimp aside. Cook pasta according to package directions; drain pasta well and keep warm. Drain diced tomato, reserving ¼ cup liquid. Sauté shrimp, diced tomato, reserved liquid, basil, garlic, shallots, pepper and salt in olive oil in a large skillet for 5 to 7 minutes or until shrimp is turned pink. Spoon over pasta and sprinkle with freshly grated Romano cheese. Serve immediately.

Serves 4.