

## Shrimp Pasta in a Foil Package

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Added by [Ree](#) on December 8, 2009 in [Main Courses](#), [Pasta](#)

<b>Prep Time</b> 20 Minutes	<b>Servings</b> 8	<b>Difficulty</b> Easy
<b>Cook Time</b> 15 Minutes		

### Ingredients

- ½ cups Olive Oil
- 4 cloves Garlic, Minced
- 3 whole 14.5 Ounce Cans Diced (or Whole) Tomatoes
- ½ cups White Wine
- 2 pounds Jumbo Or Large Shrimp, Peeled And Deveined
- Salt And Pepper, to taste
- Fresh Parsley, Minced
- 1 pound Linguine, Uncooked
- Red Pepper Flakes, to taste

### Preparation Instructions

Cook pasta for 1/2 the recommended cooking time. Pasta should still be very firm.

In a large skillet or pot, heat olive oil over medium heat. Add garlic and saute for a minute.

Dump in the tomatoes and wine. Stir the mixture together, season with salt and pepper, and allow to cook for ten minutes.

Meanwhile, prepare a large parcel of heavy duty aluminum foil. It should be large enough to hold the entire pasta dish.

Throw the shrimp on the top of the pasta sauce. Throw the drained pasta over the top, then pour the whole dish onto the foil. Tightly wrap the foil into a parcel.

Bake at 350 degrees for 15 minutes. Remove from oven and keep warm until serving.

Open the foil parcel right before serving. Drizzle a tiny bit of olive oil over the top. Squeeze on lemon juice, if desired.