



## Shrimp Piada with Puttanesca

Prep time: 15 Cook Time: 30 Servings: 12

Italian, Combo/Fusion, Entrees, Wraps, Casual Dining, Catering, FSR/QSR, Seafood

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Garlic Herb Wraps	10252		12 Each
Angel Hair Pasta		dry	24 Oz.
Shrimp		medium, cooked	36 Oz.
Puttanesca Sauce			8 cup

### Instructions

1. Heat 2/3 cup of Puttanesca sauce in a pan. Cook and drain 2 oz. of pasta and add to sauce. Add 3 oz. of shrimp and toss together until the shrimp is heated through.
2. To serve: place the shrimp and pasta mixture on the tortilla and roll tightly, folding in one end to create a wrap.



# Puttanesca Sauce

Prep time: 15 Cook Time: 30 Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Olive Oil			As Needed
Onion		diced	1 1/2 cup
Anchovy Paste			3 Tbsp.
Garlic		finely diced	3 Tbsp.
Tomato Paste			3 Tbsp.
Oregano		dried	To Taste
Red Pepper Flakes			To Taste
Tomatoes		fresh, chopped	10 1/2 cup
White Wine			1 1/2 cup
Pimento-stuffed Olives		chopped	1 1/2 cup
Capers			3 Tbsp.
Basil		fresh, chopped	

## Instructions

1. Sauté onions in a large pot with olive oil over medium heat until soft. Add anchovy paste and cook 1 minute. Add garlic and cook 1 minute. Add tomato paste, oregano, and red pepper flakes; cook 1 minute. Add tomatoes, white wine, and olives, cover, and let simmer for 10 minutes.
2. After 10 minutes, add the capers and basil. Simmer, uncovered an additional 10 minutes.

