

super easy pasta sauce {topped with shrimp... or not}

Serves 4-6 people.

For the pasta and sauce:

- 2 tablespoons butter
- 4 cloves garlic, finely chopped
- 1 can (28 oz.) whole plum tomatoes
- 1 tablespoon finely chopped fresh basil
- 1 pound pasta of your choice
- 1/2 cup ricotta cheese

In a large skillet, melt the butter over medium heat. Add the garlic and cook for about 1 minute - until fragrant. Add the tomatoes (and their juice) and the basil, and cook until the sauce begins to bubble. Reduce the heat to low, and allow to simmer 20-30 minutes, stirring occasionally and breaking the tomatoes up with the back of a spoon.

As the sauce is simmering (about 15 minutes before serving time), cook the pasta according to package directions, and drain. Set aside. As the pasta is cooking, prepare the shrimp (if using).

Once the pasta is cooked and drained, stir the ricotta cheese into the tomato sauce, and then immediately mix the sauce into the cooked pasta. Top with shrimp (if using, recipe below).

For the shrimp:

- 2 tablespoons butter
- 1 clove garlic, minced
- 2 tablespoons white wine (optional)
- 1 tablespoon freshly squeezed lemon juice
- 1 pound uncooked shrimp, peeled and deveined (if frozen, thaw before using)

Melt the butter in a large skillet over medium heat. Add the garlic and cook for one minute. Stir in the white wine and lemon juice. Add the shrimp, allowing it to cook for about two minutes on each side. Pluck the shrimp from the cooking fluids, and serve on top of pasta or eat straight from the pan.