

## Spicy Tomato and Shrimp Pasta

4 ounces pasta, any kind  
12 jumbo shrimp, peeled and deveined  
Creole seasoning  
1 tablespoon butter  
1 tablespoon olive oil  
1/3 cup chopped onion  
1 teaspoon minced garlic  
1 14.5 ounce can diced tomatoes  
Ground black pepper, to taste  
Pinch of crushed red chile flakes  
1/2 teaspoon oregano  
1 tablespoon fresh-squeezed lemon juice  
1/3 cup frozen chopped spinach, thawed, or a few handfuls fresh  
Fresh-grated Parmesan, for serving (optional)

Begin cooking pasta according to package directions. Meanwhile, season the shrimp lightly with Creole seasoning. In a medium skillet, heat the butter over medium heat and add the shrimp in one layer. Cook for a few minutes on each side, then remove to a plate and keep warm. Add the olive oil to the skillet then the chopped onion. Cook for 5 to 7 minutes, then add the garlic and cook for a minute more. Pour in the can of undrained tomatoes, then season with pepper, chile flakes, oregano, and lemon juice. Stir to combine and bring to a simmer, and cook for about 10 minutes.

Your pasta should be done by now, so reserve a half cup of the pasta water, then drain and add pasta to the tomato mixture. Stir in the spinach, then add the shrimp. Add in the half cup of reserved pasta water to loosen it up, and cook a few minutes more to heat through. Serve immediately with fresh-grated Parmesan.