



Sicilian Shrimp over Pasta

Ingredients

- 1/4 cup [Fustini's Herbs of Naples balsamic](#)
- 1/4 cup white wine
- 1/4 cup raisins
- 1/4 cup [Fustini's Meyer Lemon olive oil](#) (divided)
- 10 raw shrimp, peeled, deveined
- 1 small onion, thinly sliced
- 2 cloves of garlic, thinly sliced
- 2 tablespoons pine nuts, toasted
- 2 tablespoons salted capers, rinsed in cold water and drained
- 2 tomatoes, coarsely chopped
- pasta, cooked
- ½ cup flat-leaf parsley, coarsely chopped
- Parmesan cheese, grated

Directions

Step 1.

In a small saucepan combine balsamic, and wine and bring to a boil. Remove from heat, add raisins and set aside. Heat 2 tablespoons of olive oil in a large sauté pan over medium heat add shrimp and cook until done on both sides, 2-3 minutes. Remove from pan. Add remaining olive oil to the sauté pan, add onion, and garlic and sauté until softened. Add agrodolce mixture and reduce to a simmer. Add pine nuts, capers, and tomato. Simmer for 3-4 minutes until the sauce has reduced and slightly thickened. Stir shrimp back into the mixture until heated. Spoon over cooked pasta, and garnish with parsley and cheese.