



### Fra Diavolo (Spicy Marinara Sauce)

*Many Fra Diavolo recipes include shrimp. This tomato based version is delicious on its own, but feel free to add shrimp if desired.*

Active time: 15 minutes

Total Time: 35 minutes

Serves: 6 – 8

#### Ingredients:

¼ cup *HH Lemon Basil Olive Oil*, or plain olive oil

4 -6 cloves garlic, finely chopped

1 – 28 oz. can crushed tomatoes (low salt, if possible)

1 ½ Tablespoons *HH Spring Herb Blend*

¾ teaspoon *HH Chili de Arbol Seasoning Salt*

2 Tablespoons unsalted butter

Parmesan cheese

1 lb. dry pasta

1. Bring large pot of salted water to boil.
2. Heat olive oil in medium saucepan over medium-low heat. Stir in garlic. Cook, stirring until fragrant but not browned, about 45 seconds.
3. Stir in crushed tomatoes, *HH Spring Herb Blend* and *HH Chili de Arbol Salt* (Be sure to crush any large chili flakes before adding to sauce.) Reduce heat to low, cook, stirring occasionally 10 minutes.
4. Whisk in butter, stirring until melted. Adjust seasoning to taste, adding more salt or pepper if necessary. NOTE: If sauce is too thick, add pasta water until desired consistency.
5. Cook pasta according to package directions. Drain, turn into deep serving bowl.
6. Pour sauce over pasta. Serve immediately.
7. Sprinkle on parmesan cheese.