

Garlic Basil Shrimp

Ingredients

- 2 tablespoons olive oil
- 1 1/4 pounds large shrimp (20 to 25 per pound), peeled and deveined
- 3 garlic cloves, minced
- 1/8 teaspoon dried hot red-pepper flakes, or more to taste
- 3/4 cup dry white wine
- 1/4 cup finely chopped fresh basil leaves
- 1 1/2 cups grape tomatoes, halved
- Salt and freshly ground black pepper



Directions

Heat the oil in a large heavy skillet over moderately high heat until hot but not smoking, then saute shrimp, turning over once, until just cooked through, about 2 minutes. Transfer with a slotted spoon to a large bowl.

Add garlic and red pepper flakes to the oil remaining in skillet and cook until fragrant, 30 seconds. Add wine and cook over high heat, stirring occasionally, for 3 minutes. Stir in basil and tomatoes and season the sauce with salt and freshly ground black pepper, to taste. Return the shrimp to pan and cook just until heated through.