

**CAPELLINI'S**  
FAMOUS PASTA SAUCE

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*recipe*

## Shrimp in Marinara Sauce

SERVES: **4** TIME: **20-Min** PREHEAT OVEN:



*ingredients*

1-lb of 26/30 Fresh Shrimp & Peel

Olive Oil

3-Cloves Garlic

1-Jar Capellini's Marinara Sauce

1lb Angel hair Pasta

1/4 Stick of Butter

1/8 Cup Flour

1 cup of water

**Optional Fresh Spinach 1lb**

Saute Pan

Pot to Boil Water for Pasta

*directions*

Prep-Cook Pasta After water is boiling.

Chop up 3-cloves of garlic.

Take Saute pan add 3-Table spoons Olive oil

Pre heat Olive oil then add chopped garlic

Then add 1-lb Fresh Shrimp

Add Capellini's Famous Marinara Sauce

Add 1-Cup of water

Sliced up 1/4 Stick of Butter Then  
Dredge Pieces of butter in Flour then add  
to saute Pan

Simmer for (5) Minutes Then ready to serve

