

Shrimp in Purgatory
By Sarah DiGregorio
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Yield: 4 servings
Time: 25 minutes

INGREDIENTS

3 tablespoons olive oil
1 yellow or red onion, minced
Kosher salt and black pepper
8 garlic cloves, minced
1 teaspoon dried oregano
½ to 1 teaspoon red-pepper flakes, plus more for serving
½ teaspoon fennel seeds
2 tablespoons minced jarred Calabrian chiles or minced jarred cherry peppers, stems removed, or cherry pepper relish
8 ounces roasted red peppers, drained and chopped (about 1 cup)
1 (14-ounce) can whole or crushed tomatoes
1 to 1 ½ pounds peeled, deveined shrimp
2 scallions, thinly sliced
1 tablespoon capers, drained
½ cup grated Parmesan, plus more for serving

PREPARATION

1. Warm the olive oil in a 12-inch skillet over medium-high. Add the onion, season generously with salt, and cook, stirring, until the onion is translucent, soft and starting to turn golden, 7 or 8 minutes. If necessary, decrease the heat to medium to prevent scorching.
2. Add the garlic and cook until fragrant and softened, about 2 minutes. Stir in the oregano, red-pepper flakes and fennel seeds, then the Calabrian chiles, roasted red peppers and tomatoes. (Crush the tomatoes by hand, if using whole.) Season with salt and pepper. Bring to a simmer, adjust the heat to maintain a simmer, and cook for about 5 minutes to slightly reduce the sauce and blend the flavors.
3. Add the shrimp, scallions and capers, and cook until the shrimp are curled, pink and opaque, 3 to 7 minutes, depending on size and quantity. Turn off the heat and taste the sauce. Add more red-pepper flakes, salt and pepper, if you like. Sprinkle the cheese over the top and serve, passing more Parmesan and red-pepper flakes at the table.