

## Shrimp All'Arrabbiata

1 tsp	Olive Oil
1	Red bell pepper, diced
2	cloves of garlic, minced
3/4 c	bottled clam juice
2	roma tomatoes, chopped
1/4 c	Kalamata olives, pitted & chopped
3/4 tsp	oregano, dried
1/2 tsp	ginger, ground
1/2 tsp	rosemary, dried
1/4 tsp	red pepper flakes
1/4 tsp	salt
1 lb	shrimp, peeled and deveined
3/4 tsp	arrowroot powder

In a large non-stick skillet, heat the tsp of olive oil over medium heat. Add the bell pepper and garlic stirring until coated and cook for 1 minute. Add a 3/4 cup of the clam juice and cook for 3 to 4 minutes until the peppers are soft. Add the tomatoes, olives, oregano, ginger, rosemary, red pepper flakes and salt and cook for 3 to 5 minutes until reduce slightly.

Add the shrimp to the pan and cook until the shrimp are just opaque, about 3 minutes. In a small bowl mix together the arrowroot powder and 1 TSBP of water. Add the arrowroot mixture to the pan and cook until slightly thickened about 2 to 3 minutes. Divide among 4 plates and service over brown rice spaghetti noodles.