

Cooking with *Johni.com*



JOHNI'S ALLYA OLLYA (Serves 8)

- 1 lb. thin spaghetti
(cooked per package directions)
- 1 c. olive oil*
- Red pepper flakes*
- 4 green onions
- 1 c. sun-dried tomatoes in oil
- 1 fresh large tomato
(seeded and diced)
- 6 cloves garlic
- Basil, fresh or tube (optional)
- 1 can sliced mushrooms
(well drained)
- 1 can sliced black olives
(well drained)
- Parmesan cheese, grated
- Sriracha hot chili sauce**
- 1 lb. bag small raw shrimp**
(de-veined, de-tailed)

While boiling water for spaghetti, warm olive oil and add red pepper flakes to taste.

*Warm oil, then add pepper flakes. The longer it sets the better it tastes.

Chop green onions, sun-dried tomatoes and garlic. Cook spaghetti according to package directions; drain. Toss spaghetti with oil and vegetables.

**If desired. Sauté shrimp in garlic and butter until light pink. When almost done, add Sriracha chili garlic sauce to taste (very hot; available in Asian section of the supermarket).