

CAPELLINI WITH SHRIMP AND CREAMY TOMATO SAUCE

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 15 MIN

The addition of the sweet vermouth here punctuates the natural sweetness of the canned tomatoes, making this quick sauce taste as if it's been simmered for hours.

- 3 tablespoons olive oil
- 1 lb peeled large shrimp
- 3 large garlic cloves, forced through a garlic press
- $\frac{1}{4}$ teaspoon dried oregano
- $\frac{1}{2}$ cup sweet (red) vermouth
- 1 (14- to 15-oz) can diced tomatoes, drained
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{2}$ teaspoon fresh lemon juice
- $\frac{1}{2}$ lb capellini (angel-hair pasta; see Kitchen Notebook, page 151)

► Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then

cook shrimp and garlic with oregano, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper, turning once, until golden, about 2 minutes total. Stir in vermouth and tomatoes, scraping up any brown bits from bottom of skillet. Add cream and briskly simmer until sauce has thickened slightly, about 1 minute. Stir in lemon juice.

► Meanwhile, cook capellini in a pasta pot of boiling salted water (3 tablespoons salt for 6 quarts water) until al dente. Reserve 1 cup pasta-cooking water, then drain pasta. ► Serve immediately, topped with shrimp and sauce. Thin with some of reserved water if necessary.

BROILED CHICKEN AND ARTICHOKE

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

There's really no trick to recipes like this: Using moist, flavorful chicken thighs and good marinated artichoke hearts will result in a simple but memorable single-pan dish.

- 8 skinless boneless chicken thighs (2½ lb)
- 12 oz bottled marinated artichoke hearts, drained and quartered if whole
- 3 tablespoons extra-virgin olive oil, divided
- 2 tablespoons chopped parsley
- 2 to 3 tablespoons grated parmesan

► Preheat broiler.

► Toss chicken and artichokes with 2 tablespoons oil, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon pepper in a bowl, then broil on rack of a broiler pan 3 inches from heat, turning chicken once (do not turn artichokes), until lightly browned and cooked through, about 10 minutes.

► Transfer chicken and artichokes to a platter and stir remaining tablespoon oil into chicken juices in bottom of broiler pan. Pour juices over chicken and sprinkle with parsley and cheese.

For more TEN-MINUTE MAINS recipes, see page 78.

Surprise! Sweet vermouth makes shrimp and pasta so lush and velvety that people will think you've been cooking all day.

