

# Slow-Cooker Shrimp Marinara



## Servings: 6

*1 can diced tomatoes (14-oz)  
1 can tomato paste (6-oz)  
1/2 cup water  
2 garlic cloves, minced  
2 tablespoons dried parsley  
1/2 teaspoon salt  
1 teaspoon dried oregano  
1/2 teaspoon dried basil  
1/4 teaspoon black pepper  
1 pound shrimp, cooked  
3/4 pound spaghetti*

In a 3-quart slow cooker combine diced tomatoes, tomato paste, water, garlic, dried parsley, salt, dried oregano, dried basil, and pepper. Cover and cook on low for 3-4 hours.

Stir in the shrimp.

In a pot of salted boiling water cook the spaghetti according to the package directions until al dente. Drain and set aside.

Serve the Marinara Sauce over top of the spaghetti.

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Per Serving (excluding unknown items): 314 Calories; 2g Fat (5.6% calories from fat); 24g Protein; 49g Carbohydrate; 3g Dietary Fiber; 148mg Cholesterol; 529mg Sodium. Exchanges: 3 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Fat.