Spicy Parmesan Shrimp Pasta

1/3 cup olive oil

1/4 cup Parmesan cheese

4 cloves garlic, minced

1 tablespoon brown sugar

2 teaspoons soy sauce

1/2 teaspoon red pepper flakes, or more, to taste

1 pound medium shrimp, peeled and deveined

8 ounces penne

Kosher salt and freshly ground black pepper, to taste

Whisk together olive oil, Parmesan, garlic, brown sugar, soy sauce and red pepper flakes.

Combine shrimp and olive oil mixture; marinate for at least 30 minutes to overnight, turning the bag occasionally.

In large pot of boiling salted water, cook pasta according to package instructions; drain well.

Heat a large skillet over medium high heat. Add shrimp and sauce mixture and cook, stirring occasionally, until pink, about 2 minutes.

Stir in pasta and gently toss to combine; season with salt and pepper, to taste.

Garnish with parmesan.