Spaghetti with Tomato and Shrimp

adapted from Downtown Italian

1/2 cup panko	Heat up dutch oven to toast panko.
2 Tbs parmesan 1 Tbs fresh parsley 1/8 tsp salt	While toasting panko, grate parmesan and chop parsley When toasted, toss it with the cheese and parsley so cheese melts slightly and coats the bread crumbs
2 Tbs olive oil 8 cloves garlic, thinly sliced 1 Tbs fresh oregano, chopped (or 1/3 tsp dried) Generous pinch of salt	In dutch oven, heat olive oil over medium-high heat. Add garlic, stirring frequently, until edges turn golden brown (about 2 mins)
2 cups or more of crushed tomatoes 1/4 tsp or more red chili flakes Generous pinch salt	Immediately add in tomatoes and other ingredients and cool. Should be spicy. Keep sauce warm/hot.
12-16 oz spaghetti	Boil in plenty of water with plenty of salt.
12-16 oz shrimp	One minute before done, add shrimp to tomato sauce.
Olive Oil	Add pasta to sauce and shrimp, with a little oil if desired. Reserve pasta water and add it to pasta/sauce if needed. Simmer over medium-high heat until shrimp is cooked, 1-2 mins.
	Serve with panko sprinked on top (with some mixed in if you wish).