



## Mama Mia Cioppino

Makes 4 servings

### Ingredients

2 fl ounces extra virgin olive oil  
1 tsp chili flakes  
2 teaspoons peeled garlic  
6 cups tomato sauce  
1 cup fish stock  
3/4 tbl dried thyme  
1 3/4 tablespoons dried basil  
8 tablespoons Italian parsley, chopped  
16 ea. manila clams  
16 ea. Mussels  
10 ounces rockfish, cut in 1" pieces  
12 ea. shrimp 16-20, peeled and deveined  
8 ounces calamari, thinly sliced  
6.4 ounces scallops 30/40  
1 cup white wine  
2 cups spinach, fresh  
1 tbl kosher salt  
3/4 tbl black whole pepper, ground

- Scrub clams and mussels with a small stiff brush under cold running water; remove beards from mussels.

Discard any open clams or mussels

Heat the saute pan on high heat, add the olive oil.

Add garlic and crushed red pepper and cook until fragrant.

Add the clams and mussels, the fish, calamari, scallops & shrimp, thyme and basil

Add white wine and fish stock, salt and pepper; cover and all allow to steam about 3 - 4 minutes

Add tomato sauce and spinach to the sauté pan.

Cook until clams and mussels open.

Arrange seafood in the bowl. Pour sauce over the top. Sprinkle generously with parsley.

Garnish with 2 ea. crostini and serve.

***Recipe from Mama Mia Trattoria***

