



Seafood Pasta (Pasta con frutte del mare)

Extra Virgin Olive Oil
2 portions linguini pasta (pre-cooked)
1 diced Roma tomato
1 teaspoon fresh garlic-minced
1 cup sliced fresh sweet basil
½ cup white wine
4 cups marinara sauce
Seasoning mix to taste
6 scallops
12 clams
12 mussels
1 calamari steak, sliced in strips
6 shrimp

Add the olive oil to the sauté pan and bring it to almost smoking point.

Add the diced tomatoes and toss lightly.

Add the garlic to the tomatoes and toss lightly.

Add the clams and mussels and white wine, cover the sauté pan.

Let the clams and mussels steam for about 10 minutes.

Add the shrimp, calamari and marinara sauce.

Cover and simmer until the clams and mussels open up.

Heat the pasta in boiling water, drain and add to the fruits of the sea.

Add the fresh basil and toss all together.

Place the finished pasta dish on your desired platter.

Recipe from Chef Frank Enrico, Masters of the Vine

