

LINGUINI FRUTTI DI MARE:
Recipe for 4 ppl

16 ea mediterranean red shrimp,
4 ea head on Prawns
16 ea Sapelo island clams,
20 ea mussels
8 oz Maine calamari cut into rings
1,5 oz evoo
6 oz white wine
1 oz chopped garlic
1 cup cherry tomatoes quartered
3 oz Marinara sauce
1 tbs calabrese chili
1 tbs chopped Parsley
1 teaspoon kosher salt

Start with Evoo in a sauté pan on medium heat. Toast garlic and Calabrese chili in the sauté pan. Add mussels, clams, shrimp and Prawns, sear for 1 min then add cherry tomatoes and white wine.

Cover the pan and steam-open the mussels and clams open which takes about 2 minutes. Add calamari, adjust the sauce with marinara Sauce.

Cook your linguine al dente in a pot, drain the pasta, add the pasta to the sauté pan. Allow the pasta starches to cook with the sauce which will naturally thicken in about 2 minutes. Finish the dish with fresh parsley and adjust flavor with salt and a splash of Evoo .