

SPOTLIGHT RECIPE



SPAGHETTI ALLA PESCATORA

- Cook the spaghetti according to the package directions; drain.
- In a skillet, heat the oil over medium-high heat. Add the garlic and cook until golden, about 3 minutes. Add the calamari and the shrimp; cook 3 minutes or until the shrimp turns pink and the calamari turns opaque.
- Add the clams and mussels; cook 1 more minute.
- Add the tomatoes, wine, oregano and pepper flakes. Salt and pepper to taste.
- Cook, stirring occasionally until the sauce thickens slightly. Bring to a simmer and cook another 4 minutes until the clams and mussels start to open. Add the scallops and cook for 2 more minutes. If the sauce is too thick, add a few tablespoons of the water from the cooked pasta.
- Add the drained pasta to the sauce, coating evenly. Arrange the pasta on a platter and spoon the seafood around the rim. Sprinkle with the parsley and serve immediately.

Ingredients

Servings: 4

- 8 ounces spaghetti
- Water to cook spaghetti
- 1 teaspoon oil
- 2 ounces garlic, chopped
- 1/2 pound calamari, frozen
- 8 ounces peeled and deveined shrimp, 71/90, frozen
- 8 ounces canned clams, chopped
- 8 ounces mussels, small, frozen
- 1 cup canned tomatoes, crushed, including liquids
- 1/2 cup white wine
- 1/2 teaspoon fresh oregano, chopped
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 8 ounces scallops, small, frozen
- 1/8 teaspoon crushed red chili flakes
- 1/4 cup fresh parsley, chopped

Side dishes

- Garlic Knots
- Green Salad

