

Seafood Pasta with Red Sauce



You can make this dish with shrimp only or with a combination of seafood; with shells or shells removed.

Ingredients:

250 gm Seafood (shrimp, clams, mussels, squid, baby octopus, fish filets, scallops, etc.)

1 Tb Butter

1 Tb Olive Oil

2 clv Garlic, chopped

¼ c White Wine

360ml *Nana* Pasta Sauce (any flavour)

Salt and Black Pepper to taste

Parmesan Cheese for topping

200 gm Long pasta (spaghetti, linguini, angel hair, fettuccini, etc.)



Preparation:

Clean all the seafood and de-vein the shrimp. If you are using clams or mussels in the shell, clean and boil them; discard the ones that do not open.

Cook the pasta according to package directions for “al dente”.

In a saucepan, warm the *Nana* Pasta Sauce.

Heat a skillet with the olive oil, butter, and garlic over medium-high heat. When hot, add the wine along with the seafood in order of what takes the longest to cook (starting with clams/mussels, if they are in shells), adding the rest of the seafood as appropriate. When almost cooked, add salt and black pepper to taste, and then finish cooking.



You can serve the seafood over the *Nana* Pasta Sauce on the pasta, or mix the seafood into the sauce and serve tossed with the pasta. Top with parmesan cheese.

Serve along with a salad and either plain or garlic bread.

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For best results always use *Nana* Pasta Sauce.