



## *seafood pasta*

Seafood pasta is a quick, simple and easy recipe to feed the family. It's delicious and loaded with all kinds of seafood in a fresh and homemade seafood pasta sauce. Making the pasta sauce from scratch instead of using a bottled pasta sauce is a game changer when it comes to this dish. All you need to do is use a can of whole peeled tomatoes, blend it for the sauce.

### **Ingredients:**

10 oz. spaghetti  
2 tablespoons olive oil  
3 cloves garlic, minced.  
4 oz. shelled and deveined shrimp.  
8 oz. Littleneck clams  
4 oz. (115 g) scallops  
1 can tomato sauce (28 oz.) whole peeled tomatoes)  
1 tablespoon chopped Italian basil leaves.  
salt to taste  
1 teaspoon sugar/brown sugar  
chopped Italian parsley, for garnishing.

### **Preparation:**

Cook the spaghetti according to the package instructions. Drained and set aside.  
Blend the entire can of the whole peeled tomatoes in a blender or food processor. Set aside.

Heat up a skillet on medium heat. Add the olive oil, then add the garlic. Sauté the garlic before adding the shrimp, Littleneck clams and scallops.

Stir to combine well with the garlic, then add the tomato sauce, basil leaves. Cook the seafood until they are almost done, add salt (to taste) and sugar. Transfer the spaghetti into the skillet, stir to mix well with the sauce.

Top with the chopped parsley, serve immediately. .

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