

Pasta ai Frutti di Mare



Yield: 3-4 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

INGREDIENTS

- 2 packs **PanaPesca Seafood Mix**
- 1 medium onion, chopped
- 4 tbsp olive oil
- 3 cloves garlic, minced
- 16 oz marinara sauce
- 1/2 cup dry white wine
- 1 tsp red pepper flakes
- 3 tbsp basil, chopped
- 12 oz cooked pasta

PROCEDURE

1. In a large pot, boil water to cook the pasta. Follow the directions on the packaging to cook the pasta.

2. Meanwhile, in a large saucepan, heat the olive oil over medium heat.
3. Cook the onions and garlic, stirring until the onions are translucent and the garlic has browned but not burned, about 6 minutes.
4. Add the wine and the frozen seafood mix, increase heat to medium-high and cook the seafood for approximately 7 to 8 minutes, stirring occasionally.
5. At this point all the mussels and clams should open. If they have not, use a spoon or fork to tap the top of the shells. If they still do not open, but there is a slit large enough to fit a fork inside their shell, go ahead and pry the shell open. If they are sealed shut, discard the clam or mussel.
6. Remove the seafood from heat and stir in basil and red pepper flakes.
7. Over low heat, add the marinara sauce to the cooked pasta.
8. Add the seafood to the pasta and stir to combine.
9. Season with salt and pepper and serve.