



Seafood Serenade

SERVINGS: 4

PREPPING TIME: 10 MINS

COOKING TIME: 20 MINS

Ingredients

9oz fresh spaghetti
½ lb white fish
6 scallops
12 large shrimp, peeled and deveined
½ lb chopped clams
16oz seafood or fish broth
½ sweet onion, diced
4oz cherry tomatoes, quartered
3 cloves of garlic, chopped
12oz passata
2.5oz spinach, chopped
1tsp salt
½tsp black pepper
¼ cup Parmesan cheese

Directions

- 1.Add onions and cherry tomatoes to a large pan over medium heat, cook until onions start to turn translucent.
- 2.Add spinach.
- 3.Add shrimp, scallops, garlic, fish. Cook about 2 minutes.
- 4.Add passata, chopped clams and fish broth.
- 5.Mix well and add in fresh pasta, cook past to desired consistency.
- 6.Add Parmesan cheese.
- 7.Plate and serve.

Let the ocean sing on your plate! This Seafood Serenade pasta blends tender shrimp, scallops, and chopped clams in a rich, velvety red sauce, kissed with garlic and fresh herbs. A true symphony of flavors, this dish is perfect for seafood lovers who crave elegance with every bite. Ready to dive in? for a quick meal at home or a fancy dinner with guests. Every forkful is a harmony of bright, bold flavors.