



[Spaghetti with Pinot Grigio and Seafood]

Ingredients

- 1 pound spaghetti pasta
- 1/4 cup olive oil
- 3 shallots, chopped
- 3 cloves garlic, minced
- 3/4 cup chopped sun-dried tomatoes
- 1 1/2 cup Cinque Stelle Pinot Grigio
- 1 pound shrimp, peeled and deveined
- 2 pounds clams, washed
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2 cups arugula



Directions

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta.

Meanwhile, heat the olive oil in a large heavy skillet over medium heat. Add the shallots and the garlic and cook for 3 minutes, until tender but not brown. Add the sun-dried tomatoes and cook for another minute. Add the wine, shrimp, and clams. Bring the liquid to a boil. Reduce the heat and simmer, covered, until the shrimp are pink and the clams have opened, about 7 minutes.

Add the spaghetti to the seafood mixture. Add the salt and pepper and stir to combine. Add the arugula. Stir gently and place on a serving platter. Serve immediately with a glass of Cinque Stelle Pinot Grigio. Salute!

Recipe courtesy of Giada De Laurentiis- Giada is our family's favorite chef. We absolutely love her show and all of her cookbooks. If you happen to be in Vegas we highly recommend her restaurant! We love how she incorporates wine with food and how she tends to keep all of her recipes basic and simple.