



Seafood Linguine

Ingredients

- 1 8oz. package of Linguine
- 2 tbsp. olive oil
- 3 garlic cloves (minced)
- 1 shallot (diced)
- ½ cup Cinque Stelle 2012 Pinot Grigio
- 1 28oz. can diced tomatoes
- 1 lb. baby clams
- 1 lb. mussels
- 1 lb. shrimp
- Salt
- Pepper
- 1 bunch Basil (chopped)



Directions

1. Begin by rinsing your clams and mussels in a bowl of salted water. The salt will help to release any sand that may still be in the clams and mussels. Meanwhile, bring a large pot of water to a boil and add pasta. Cook until al dente (8-10 minutes).
2. While pasta is cooking, heat oil in a skillet over medium heat. Add shallot and garlic and cook until shallot begins to look translucent (1-2 minutes).
3. Add wine and cook for 1 minute until the alcohol dissipates. Then add diced tomatoes and salt and pepper to taste bringing to a simmer.
4. Drain and rinse the clams and mussels and add to the skillet with the shrimp as well. Cover the skillet and cook until the seafood is cooked through and the clams and mussels have opened (3-5 minutes). Make sure to discard any clams or mussels that did not open when meal is complete. This implies that they were already dead when bought.
5. Add linguine to the sauce and top with chopped basil. Portion into individual bowls and serve with ripped baguette pieces and a nice glass of Cinque Stelle 2012 Pinot Grigio wine. Enjoy!!