

Seafood Pasta

Ingredients:

Serves 6

12 ounces of fresh fettuccine pasta
2 cups of shiitake mushroom cleaned and sliced
1 1/2 cups of thinly sliced zucchinis
2 cups of chopped tomatoes
1 pound or more of scallops
1 pound of shrimp
Olive oil and 2 TBS of butter
2 TBS of fresh basil
Salt and pepper to taste
Parmesan cheese
1 cup of pesto
1/4 cup of pasta water

Directions:

Get all the ingredients ready and within arms reach.

Dry the scallops and shrimp in paper towels. Exchange the towels until they are dry. The scallops should be well dried, so that they sear properly. Generously salt and pepper the seafood shortly before you sauté them. Bring a large pot of water to a boil and add 1 TBS of salt to the water to cook the pasta. Sauté the mushrooms for several minutes, put in a bowl and sauté the zucchini in the same frying pan for several minutes, add them to the mushrooms. Add more olive oil and the butter to the frying pan and wait until everything is very hot before you add the scallops. Don't crowd the scallops and sear them for one to two minutes depending on the size. Do not touch the scallops before flipping them over towards the middle. They should have a light brown crust on one side. Keep them warm in a bowl. Add the shrimp to the frying pan and fry them until they turn pink, add the tomatoes and the other cooked veggies and scallops into the frying pan and heat everything up for about a minute or so. Be careful, you do not want to overcook this dish. There is nothing worse than leathery scallops and dry shrimp. In the meantime cook the pasta for about 2 to 3 minutes in boiling water until they are cooked al dente. Drain the pasta reserving some of the pasta water. In a bowl mix the pasta with the pesto and 1/4 cup of pasta water. Put the pasta in the center of the plate, arrange the veggie and seafood around the pasta, sprinkle with basil. Pass the Parmesan in a different bowl.

Recipe by Gerlinde de Broekert