



ONE-POT SEAFOOD PASTA

PREP TIME 15 minutes **COOK TIME** 15 minutes **TOTAL TIME** 30 minutes

INGREDIENTS

10 oz spaghetti
2 tablespoons olive oil
3 cloves garlic, minced
4 oz shelled and deveined shrimp
8 oz Manila clams
4 oz scallops
1 can tomato sauce (28 oz whole peeled tomatoes)
1 tablespoon chopped Italian basil leaves
salt to taste
1 teaspoon sugar/brown sugar
chopped Italian parsley, for garnishing

INSTRUCTIONS

1. Cook the spaghetti according to the package instructions. Drain and set aside. Blend the entire can of the whole peeled tomatoes in a blender or food processor. Set aside the sauce.
2. Heat up a skillet on medium heat. Add the olive oil, then add the garlic. Sauté the garlic before adding the shrimp, Manila clams and scallop. Stir to combine well with the garlic, then add the tomato sauce, basil leaves. Cook the seafood until they are almost done, add salt (to taste) and sugar. Transfer the spaghetti into the skillet, stir to mix well with the sauce. Top with the chopped parsley, serve immediately.