



Cioppino

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2 people

Ready in: 30 minutes

Fresh Seafood



¾ lb	fresh halibut, cooked
16	jumbo tiger prawns, shelled
16	digby scallops
16	clams, scrubbed
16	mussels, scrubbed

Ingredients

1¼ lb	Fresh linguini
2 tbsp	unsalted butter
2	cloves garlic, finely chopped
4 large	ripe tomatoes, seeded and diced
1 tbsp	fresh basil
1 tbsp	fresh oregano
4 tbsp	tomato sauce
1 tsp	red chili peppers
2 oz	dry red wine
	finely chopped parsley
	salt and pepper to taste

Instructions

1. Cook the linguini al dente in salted water for about three to five minutes (fresh pasta). Drain and set aside.
2. In a large skillet heat the butter at medium high heat until melted. Add the clams and mussels, cover and steam for approximately five minutes until clams and mussels have opened. Remove the lid and add red wine, tomatoes, garlic, chilies, basil, oregano, fish, scallops and prawns. Simmer for five minutes. Season with salt and pepper.
3. Toss pasta and sauce in the pan and heat for two to three minutes. Serve on four large plates, garnish with parley and have a crusty loaf of bread on the side for dipping. Yummm!