



Fra Diavolo Sauce with Linguine

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

Linguine fra diavolo featuring shrimp scallops and mussels cooked in a spicy red sauce made with tomatoes fresh herbs and a healthy amount of red pepper flakes

Ingredients

- - 6 cloves garlic
- crushed - 4 tablespoons olive oil
- divided - 6 cups canned whole tomatoes with juice
- chopped - 2 teaspoons red pepper flakes - 2 teaspoons chopped fresh oregano - 2 teaspoons chopped fresh basil - 1 ½ teaspoons salt - 1 (16 ounce) package linguine - ½ pound small shrimp
- peeled and deveined - ½ pound bay scallops - ½ pound mussels
- cleaned and debearded - 1 tablespoon chopped fresh parsley

Instructions

1. Heat crushed garlic and 2 tablespoons oil in a large saucepan over medium heat until garlic starts to sizzle
2. 1 to 2 minutes. Stir in tomatoes with juice
3. red pepper flakes
4. oregano
5. basil
6. and salt. Bring to a boil
7. then reduce the heat to low and simmer for 30 minutes
8. stirring occasionally. Meanwhile
9. bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
10. about 11 minutes; drain and keep warm. While the linguine is cooking
11. heat remaining 2 tablespoons olive oil in a large skillet over high heat. Stir in shrimp and scallops and cook
12. stirring frequently
13. until shrimp turn pink
14. about 2 minutes. Remove from the heat. Stir shrimp
15. scallops
16. mussels
17. and parsley into tomato mixture; cook until sauce begins to bubble and mussels open
18. about 7 minutes. Pour sauce over linguine and serve.