

Linguine with Seafood and Sundried Tomatoes

Jacob · 30/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A wonderful blend of seafood and citrus The secret ingredient is the lemon peel Thanks to my Dad this is one of our favorites TIP Have all the ingredients ready and prepared so you can whip this recipe up in no time

Ingredients

— - 1 pound linguine pasta - ½ cup olive oil - ½ cup butter - 4 cloves garlic
— minced - 1 pound bay scallops - 1 pound medium shrimp - peeled and deveined - 1 (8 ounce) jar clam juice
- ½ cup chopped sun-dried tomatoes - ¼ cup chopped fresh parsley - 2 ½ teaspoons lemon zest - ¼ teaspoon salt - ¼ teaspoon crushed red pepper flakes

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a large skillet add the olive oil and butter. Heat until butter is melted. Add the garlic and saute until tender. Add the scallops and shrimp. Cook until shrimp is pink
2. about 10 minutes. Add clam juice
3. salt and pepper. Cook for 3 minutes more. To the cooked pasta add the tomatoes
4. parsley and lemon zest
5. toss. Pour seafood mixture over the linguini
6. serve immediately.