

Seafood Scampi

Ingredients

- 1 lb Seafood Mix
- 8 oz Spaghetti
- 1 T Olive Oil
- 3 T Unsalted Butter
- 6 clv Garlic (minced)
- 1/4 t Ground Black Pepper
- 1 c Clam Juice
- 1/2 t Salt (plus 1 tablespoon)
- 3 T Lemon Juice
- 1/4 c Parsley
- 1/4 c White Wine
- 1 Roma Tomato (cut into big chunks)

Instructions

1. Rinse the seafood mix with cold water, drain and set aside. Pat dry with paper towels.
2. Bring a pot of water to boil, add 1 tablespoon salt and cook the spaghetti according to package instructions until al dente. Drain and set aside.
3. Heat up a skillet on medium heat. Add the olive oil and butter. SautÃ© the garlic until light brown. Add the seafood and black pepper. Stir and cook until they are half done. Add the clam juice, white wine, 1/2 teaspoon salt and lemon juice. Adjust the flavor by adding more salt and lemon juice.
4. Once the seafood is cooked strain it out into a bowl and set aside. Allow the juices to reduce by cooking for another 10 minutes.
5. Transfer the spaghetti into the skillet, add the

Seafood Scampi

seafood back in and then add the tomatoes. Mix well until all the ingredients are warmed up. Add the chopped parsley and mix well with spaghetti. Turn off the heat and serve immediately.