

## SHELLFISH LINGUINE

*From Quality Crab & Oyster Bah Executive Chef Donny Farrell*

*Serving Size: 1*

### INGREDIENTS

- 1 split lobster tail cut in half (shell on)
- 2 pieces of shrimp (each cut in half)
- 2 calamari tubes sliced in half
- ½ cup linguini (pre cook)
- 4 tbsp. white wine
- 1 tbsp. shaved garlic
- 6 raw whole mussels
- 4 cherry tomatoes sliced in half
- 1 tbsp. of blended oil
- 3 tbsp. butter
- ½ juiced lemon
- 1 tsp. chopped parsley
- 1 tsp. Four Letter Hot Sauce
- 1 tsp. chopped chives



### METHOD

1. In a sauté pan heat 1 tbsp. blended oil on medium heat.
2. Add shaved garlic and Four Letter Hot Sauce until cooked but not brown.
3. Add seafood (lobster, shrimp, calamari, and mussels) into the pan and cook for 3 minutes.
4. In the same pan, add white wine and reduce it by half.
5. Once wine is reduced, add cooked pasta into the pan.
6. Continue cooking until the seafood is cooked through.  
Shrimp should no longer be clear and the meat should be white.
7. Add cherry tomatoes, parsley, and ½ tbsp. of chives.
8. Add butter and lemon juice. Stir until butter is completely melted.
9. Season with salt.
10. Plate and garnish with remaining ½ tbsp. of chives.

