

INGREDIENTS

- o 2 tablespoons of olive oil
- o 2 gloves of crush garlic
- o ½ cup white wine
- o 8 ounces crush fresh plum
- o tomatoes,(tomatoes substitutions: crush tomatoes from can or cherry tomatoes)
- o 1 tablespoon chopped basil
- o 4-6 mussels
- o 2 whole shrimp
- o scallops and cockles or manila clams – amount to your liking
- o Salt and pepper to taste
- o Fresh basil sliced for garnish

PREPARATION

1. In a saucepan, heat the garlic with olive oil for 2 minutes until translucent
2. Add all the seafood except for the shrimp, (it will be added later)
3. Shake the pan and add wine and continue stirring and cook for 3-4 minutes
4. Incorporate the tomatoes let simmer for 5 minutes
5. Season with sea salt and pepper, to taste
6. Add in the shrimp and cook for 1 minute
7. In a separate pan pour in some sauce add in the already cooked linguine, sauté until the pasta and the sauce is incorporated
8. Plate the and garnish with basil