

LINGUINE WITH SPICY SEAFOOD SAUCE

1/4 cup extra virgin olive oil
4 lobster tails (about 6-oz. each), halved lengthwise through shells
1 tbsp. chopped garlic
1/2 tsp. red pepper
2 cans (28 oz. each) Italian plum tomatoes, diced, with juices
1/2 tsp. oregano
1 dozen mussels, scrubbed and debearded
1 lb. large shrimp, shelled and deveined
1/4 cup flat-leaf parsley, chopped
1/4 cup fresh basil, chopped
Salt and pepper, to taste
1 box (16-oz.) linguine

Heat oil in skillet. Add lobster tails and cover. Cook over medium-high heat until shells turn red. Uncover; add garlic and red pepper and cook, stirring, one minute. Add tomatoes and oregano. Cover; heat to boiling. Simmer uncovered until tomatoes thicken. Add mussels and shrimp. Cover; cook until mussels open and shrimp turn pink. Add remaining herbs and stir. Cook pasta in boiling salted water and drain. Ladle half of sauce and shrimp into shallow bowl. Add pasta and toss. Top with remaining shrimp and sauce.

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