



# Seafood Pasta

## INGREDIENTS

- 500g spaghetti
- 1 large brown onion
- 3 cloves of garlic, crushed
- 1 long red chilli, deseeded and finely diced
- 1 lemon, juice and rind
- 1 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 500g marinara mix
- 500g clams, thoroughly washed
- 100g salted butter
- 1/2 cup roughly chopped parsley
- 10g chives, finely diced
- EVOO

## INSTRUCTIONS:

1. Place a large pot of water to boil. In a separate deep pan, sauté onion and chilli with EVOO on medium low heat until translucent. Add garlic and cook for a minute until fragrant.
2. Cook clams and marinara mix with lemon juice and 1/2 the amount of lemon zest, salt and pepper with lid on for approximately 10 minutes, while pasta is cooking
3. While seafood is cooking, add a good amount of salt to the boiling water and cook pasta as per packet instructions.
4. Add half a ladle of the pasta water to the seafood and strain the remainder of the pasta and add to the seafood pan with butter, parsley, chives and the remainder of the lemon zest. Toss until butter is melted and incorporated.

## TIPS:

- Wash clams thoroughly with cold salted water and rinse with plain water
- You can use whatever seafood you prefer