

Chef Carol D's Shrimp & Scallop Pasta

Ingredients:

- ¾ cup (2 oz.) shell noodles
- 2 tablespoons Herb de Provence Olive oil
- 4 ounces mixture of shrimp & scallops, raw & defrosted
- ¼ cup fresh broccoli, chopped
- Parmesan cheese
- 2 small basil leaves, chiffonade (roll leaves & slice)
- salt & pepper to taste



Directions:

In a medium pot of boiling water with a little salt added, cook pasta according to package directions.

Meanwhile, heat oil in skillet on medium heat. You can use regular Olive oil or any flavored oil you like. Pat shrimp and scallops with paper towel to remove excess water, then add to skillet stirring & cooking until they become translucent, about 2-3 minutes and reach an internal temperature of 145°F; stir and mix in broccoli for about 1 minute.

Scoop cooked pasta from water and put directly into skillet with shrimp, scallops & broccoli and mix. Grate a little Parmesan cheese on top of mixture & stir.

Spoon mixture onto a plate, grate a little more cheese on top and garnish with basil.

Serves 1