



Seafood Fra Diavolo

Use clam broth to enhance the seafood flavor in any seafood recipe. Follow the recipe, or substitute any seafood you have on hand! Serves 4-6

- 2 Tbsp extra-virgin olive oil
- 6 garlic cloves, crushed, minced
- 1 ½ tsp hot pepper flakes
- 2 – 28 oz cans tomato puree
- 2 envelopes St. Ours Clam Broth
- 1 tsp oregano
- fresh ground pepper
- sea salt
- ½ lb lobster meat, coarse chop
- ½ lb sea scallops
- ½ lb shrimp, peeled, deveined
- 1 lb rotini, or any pasta
- ½ cup fresh Italian parsley, chopped

Heat the oil to shimmering in a large pot over medium heat. Cook garlic and pepper flakes, stirring, do not brown, 2 minutes. Stir in the tomato puree, oregano and St. Ours Clam Broth dissolved in 1 cup hot water, bring to a boil. Reduce heat to low, cook until reduced by half, about 2 hours. Season with salt, pepper and pepper flakes to taste. Increase heat, bringing pot to a slow boil. Add seafood to sauce, cook covered 5 minutes. Cook the pasta to al dente, drain and stir into the sauce until well coated. Serve with fresh parsley.

<https://saintours.com/recipes/entrees/>