

Mediterranio Macaronia

by Jonathan Conrad, *OVC 2010 Pasta Finalist*

Ingredients

3 cans cut clams

2 lbs mussels

2 lbs medium size scallops

2 packages grape tomatoes

1 can diced and seasoned tomatoes (Gia Russa)

Olive oil to taste

fresh chopped basil and parsley to taste

black pepper to taste

sea salt to taste

“secret” Greek seasoning to taste

garlic powder to taste

lots of fresh garlic cloves (California garlic)

crushed red pepper seeds to taste

1 package frozen spinach

1 whole Vidalia onion

1 Tbsp red wine “BAM”

Wheat angel hair pasta (Gia Russa)

Preparation

Saute garlic and onion in olive oil. Place grape tomatoes on a baking sheet and lather with olive oil and Greek seasoning. Place in 300 degree oven for about 20 minutes or until tomatoes begin to plump up.

Add roasted tomatoes to garlic and onion. Add sea salt, pepper, garlic powder, and wine BAM. Smash all ingredients with a potato smasher and add can of diced seasoned tomatoes strained. Cook spinach, bring all ingredients to an initial boil, add spinach. Reduce heat to low and simmer.

Add seafood and cover, cook on low to medium heat. Simmer for about 15 minutes. Make sure all your mussels have opened properly. Stir and taste test. Add crushed red pepper and fresh chopped basil and parsley. Let reduce until sauce thickens.