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LARISSA TABORYSKI

BROILED SEAFOOD PASTA WITH SALMON, SCALLOPS AND SHRIMP

Ingredients:

½ - lb uncooked shrimp, shelled and deveined

½ - lb scallops, cut into half or thirds if very large

1 - lb salmon, cut into 1" cubes

½ - spicy Linguicia sausage, halved lengthwise and cut into 1" cubes (optional....but terrific)

1 - cup loosely packed fresh parsley leaves, chopped

3 - cloves garlic, chopped

¼ - teaspoon dried Italian seasoning

Dash of dried Chili flakes (optional)

2 - tablespoons olive or vegetable oil

1 - lb spaghetti or linguini

1 - large jar vodka sauce

We all need easy delicious recipes in our repertoire and this is one of the easiest I know, quickly broiled seafood served over pasta with Vodka sauce (or any sauce you prefer). Great for a quick dinner or for an impressive dish to feed a crowd, just increase the quantities as needed.

If using shrimp and scallops from your freezer be sure to defrost them in advance and blot with paper towels so they don't give off too much liquid.

In order that everything is ready to serve at the same time, allow 12 - 14 minutes to cook and drain the pasta and toss with the sauce and 6 - 8 minutes to broil the seafood.

Because of the high moisture content of all the seafood the Broil Mode (no Convection) will give best results.

Preparations:

Line a rimmed baking sheet with some paper towels, spread the seafood onto the pan in one layer and blot with paper towels to remove excess liquid.

Heat the pasta water, cook the pasta and mix with the bottled

BROIL MODE (NO CONVECTION)



sauce when drained.

Preheat the oven in the Broil Mode.

Discard the paper towels (compost) and line the pan with some foil, shiny side down.

Toss the seafood with the remaining ingredients and spread onto the prepared pan, cook on Hi for 4 - 6 minutes until the seafood has cooked through and is browning on the edges.

Serves 4

WRITE YOUR NOTES: