

Pasta - Fusilatta con Seafood Ragu

Total Yield: 4 each

Components

Shrimp - 9-12 - Head On	Peeled	6 oz
Pasta - Fusilli		6 oz
Oil - Olive		1/4 cup
Scallops - Bay	Cleaned	6 oz
Sauce - Shrimp (subrecipe)		3/4 cup
Cheese - Grana Padano	Shredded	3 oz
Chives - Fresh	Finely Chopped	1/4 oz

Instructions

1. Remove any shells and heads, and reserve for the sauce
2. Chop or grind the shrimp into a coarse pieces similar to ground beef
3. Cook the the pasta in a large pot of boiling salted water to al dente according to the brand you are using
4. As the pasta cooks, heat the olive oiling a heavy bottom sauce pan.
5. Quickly sautéed the shrimp and scallops until the scallops are firm and the shrimp is slightly pink. Add the shrimp, bring to a simmer and remove from the heat
6. Drain the cooked pasta, reserving some of the pasta water to finish the dish
7. Add the cooked pasta to the sauce pan with 1-2 tablespoons of the reserved pasta water and toss completely to coat the pasta with the sauce
8. Add 1/2 of the chives and cheese and adjust the seasonings as needed. Toss a couple of times to distribute the cheese and chives
9. Divide the pasta between 4 bowls and garnish with the remaining cheese and chives.