

Cook With the Taste of Rigatoni's

Seafood Cioppino



Ingredients (serves 4)

- ¼ cup olive oil
- 1 pound fresh mussels
- 12 large prawns peeled & deveined
- ¾ pound fresh boneless, skinless fish such as sea bass or halibut
- ¾ pound fresh sea scallops
- 4 garlic cloves, peeled and minced
- 4 tablespoons fresh basil julienne cut
- crushed red peppers to taste
- 1½ cups white wine
- 1 jar Rigatoni's Marinara Sauce
- 2 pounds cooked Dungeness crab, cleaned & cracked in quarters

Instructions

1. In a large skillet sauté the mussels over medium-high heat in olive oil until they just start to open
2. Add the prawns, fish (cut in pieces) and scallops
3. Sauté until the shrimp is almost cooked through
4. Add the garlic, basil and crushed peppers and then add the wine and simmer for 30 seconds
5. Add the Marinara sauce and crab and bring to a boil
6. Turn down the heat and simmer for 3-5 minutes
7. Serve with warm sour dough bread for dipping

