

“SPAGHETTI” WITH SAUSAGE, SCALLOPS, AND SHRIMP IN SAUCE BASQUAISE

Sweet peppers, spicy-smoky sausage, lots of fruity olive oil, fresh herbs, garlic, and tomatoes. These are the flavors of the Basque region of France and Spain, and the inspiration for this flavor-packed sauce. We've added shrimp and scallops to the mix for the ultimate crowd pleaser - a chorizo and seafood pasta that's sure to become your new go-to pasta for any occasion!

Prep time: 45 minutes

Cook time: 1 hour

Serves 6



Note: You can substitute 1 jar of roasted red peppers for fresh red and green peppers.

If using fresh peppers, set the broiler to high and move your oven rack to 6 inches below the heating element. Slice each pepper into 4 pieces, working from top to bottom and around the stem, leaving the core and seeds behind. Place the slices of pepper cut-side down and skin-side up on a heavy baking sheet and roast under the broiler until they are nicely charred, about 10 minutes. Place the charred peppers in a bowl, cover with plastic wrap, and allow to steam for about 10 minutes. Remove and discard the skins. Slice the peppers into strips and set aside.

Heat the olive oil in a large skillet and add the crumbled chorizo. Cook over medium heat until the sausage is nicely browned and cooked through, about 10 minutes. Transfer the cooked sausage to a bowl and set aside.

Pour off all but 2 tablespoons of fat from the pan and add the tomato paste, garlic, parsley, and oregano. Cook for about two minutes and then add the canned tomatoes and tomato sauce. Simmer, uncovered for 30-40 minutes.

Ingredients:

2 red peppers
2 green peppers
3 tablespoons extra-virgin olive oil
1 pound chorizo, crumbled
2 tablespoons tomato paste
4 cloves garlic, minced
4 tablespoons minced parsley
1 tablespoon minced fresh oregano, or ½ tablespoon dried
28 ounce can Italian plum tomatoes, mashed
9 ounce jar of tomato sauce
2 tablespoons chopped fresh basil, plus more for garnish
1 pound shrimp
½ pound scallops
3 zucchini
1 cup cherry tomatoes, halved
½ cup grated Parmesan cheese