

## End Game

# One Pot Seafood Fusilli

### *Ingredients:*

Packet of San Remo Fusilli  
2 tablespoons olive oil  
3 cloves garlic, minced  
Green Prawns  
Mussels and vongole  
Scallops  
1 jar tomato passata  
1 litre fish stock  
1 tablespoon chopped Italian basil leaves  
Salt to taste  
1 teaspoon sugar/brown sugar  
Chopped Italian parsley, for garnishing

### *Method:*

Heat up a skillet on medium heat. Add the olive oil, then fry the garlic until fragrant. Add the prawns, mussels, vongole and scallop meat to the pan and fry until cooked through.

Add the tomato passata, fish stock, pasta and basil leaves. Put the lid on and cook on low heat until pasta and seafood is cooked. Top with the chopped parsley, serve immediately.

