

San Remo Spaghetti Marinara

Ingredients:

- 1 pack of San Remo Spaghetti
- Olive Oil
- 2 cloves of garlic
- 1 chilli
- 2kg seafood mix
- White wine
- 1 jar of tomato passata
- Capers
- Fresh parsley
- Fresh basil
- Lemon zest

Method:

To begin, cook the San Remo spaghetti in boiling water.

Over a medium heat, add olive oil to a pan. Gently crush the garlic cloves with the back of a knife and chop the chilli into large chunks, adding them to the oil. When fragrant, add the seafood.

Deglaze the pan with white wine and after a minute add the passata and a tablespoon of capers. Simmer until the seafood is cooked through.

Add the spaghetti to the skillet with chopped parsley and basil. Cook for a few more minutes, and then top with lemon zest.

