

Cooking at Riegelmann's

www.cookingatriegelmanns.com

www.riegelmanns.com

www.kitchenaid.com

www.milocitycafe.com

Seafood Linguine

Ingredients

2 tablespoons olive oil
6 oz mixed seafood, we use salmon, rockfish, shrimp and smoked salmon
2 teaspoons chopped fresh garlic
1 teaspoon chopped fresh shallots
¼ cup chopped scallions
2 tablespoons lemon juice
¼ dry white wine
½ cup cream
8 oz cooked linguine
Salt & pepper to taste
¼ cup shaved parmesan cheese

Procedure

In a medium sized, heavy skillet warm over medium heat
Sauté the seafood in olive oil, when about halfway cooked add the garlic and shallots. Continue to sauté until seasonings are fragrant. Add the scallions, lemon and white wine, allow to cook slightly then add the cream and cooked pasta. Cover and allow it all to heat and coat the pasta. Add salt & pepper to taste, transfer to serving platter and top with parmesan cheese.