



## **Seafood Pasta with Tomato Saffron Broth**

### ***Ingredients:***

1 sliced red bell pepper  
1 sliced yellow onion  
2 finely minced cloves of garlic  
1 tablespoon of olive oil  
4 sliced chorizo sausage links  
Two 28 ounce cans of whole plum tomatoes in juice  
1/2 teaspoon of crushed red pepper flakes  
1 teaspoon of saffron threads  
2 small diced lobster tails, shell removed  
1 small diced halibut  
1 pound of peeled and deveined shrimp  
1/2 pound of diver or bay scallops  
1/2 pound of jumbo lump crab meat  
2 ounces of unsalted butter  
1 pound of capellini pasta  
2 tablespoons of chiffonade fresh basil  
2 tablespoons of chopped fresh oregano  
Sliced green onions for garnish  
Lemon for garnish  
Kosher salt and fresh cracked pepper to taste

Makes 6 servings

### ***Preparation:***

1. In a large hot pot with olive oil, caramelize the peppers, onions and garlic.
2. Once brown, add in the chorizo and sauté for 3 to 4 minutes.
3. Add in the tomatoes, crushed red pepper flakes, saffron, salt and pepper and simmer for 30 minutes.
4. In a large hot sauté pan with butter, add in the seafood and cook until brown and almost done. Once it is to this point, add in the tomato saffron sauce and braise the seafood until the seafood is cooked throughout.
5. Finish with herbs, salt and pepper.
6. Cook the pasta in a large pot of boiling salted water.
7. Once the noodles have reached al dente, remove from the pot and place in a large bowl with the seafood and tomato saffron broth covering it.
8. Garnish with fresh herbs, scallions and lemon.