MUSSELS, CLAMS AND SHRIMP IN FIRE ROASTED TOMATO BROTH

By: Simply Creative Chef Rob Scott

Ingredients: Yields 3 servings

¼ cup olive oil
3 garlic cloves, minced
1 bay leaf
1 teaspoon dried crushed red pepper
1 cup dry white wine
1 14 ounce can fire roasted tomatoes, diced
12 small littleneck clams (about 2 ½ pounds total) scrubbed
12 mussels (about 1 ½ pounds total) debearded
10 large shrimp (about 1 pound) peeled and deveined
½ cup fresh basil leaves, torn
Warm crusty bread

Directions:

- Heat the oil in a heavy large pot over medium heat
- Add the garlic, bay leaf, and crushed red pepper
- Sauté until the garlic is tender, about 1 minute
- Add the wine and bring to a boil
- Add the tomatoes and bring to a simmer
- Simmer until the tomatoes begin to break down and the flavors blend, about 5 minutes
- Stir in the clams, mussels, and shrimp
- Cover and cook for 5 minutes until the clams and mussels open and shrimp are cooked
- Using tongs, transfer the opened shellfish to serving bowls (discard any shellfish that do not open)
- Divide the shrimp and tomato broth among the bowls
- Serve with warm crusty bread