

# HERBIE'S

## Herbie's Seafood Tonnarelli:

### **Ingredients:**

1. ½ LB of pasta (home-made or store bought)
2. 4 u10 shrimp
3. 2oz of jumbo lump crab meat
4. 2oz calamari
5. 1oz butter
6. 1 tsp saffron
7. 1 cup cherry tomatoes
8. 1 clove of garlic
9. 5 basil leaves
10. Salt to taste

### **Recipe:**

- Cook shrimp in skillet over medium high heat in olive oil
- Remove shrimp, add garlic and onion, sautee momentarily until browned
- Add in tomato's and reduce to simmer - reduce tomato's for several minutes
- Once reduced, add saffron and spices, add a quarter cup of pasta water and turn the heat down to a very low simmer
- Start cooking pasta in separate pot
- Add shrimp back into tomato sauce, add in calamari, continue to cook over very low heat
- Once the pasta is mostly cooked, add to sauce pan
- Add in crab meat, cook for another minute
- Add in butter, let it mostly melt then turn off heat
- Add basil and lemon juice
- Mix in the pan, salt to taste, and enjoy!

**Full recipe in video!**