



# Seafood Marinara w/ Spaghetti

## Ingredients:

6 Pcs	Prawns
6 Pcs	Scallops
6 Pcs	Squids
½ cup	White wine
1 tsp	Garlic
1 tbsp	Chopped basil
2 cups	Napoli or any tomato sauce
500 gm	Cook Spaghetti or any kind of Pasta
1 tbsp.	Parmesan Cheese
¼ cup	Cream
1 tbsp	Olive oil



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## Directions:

Heat up a medium pan with Olive oil, Add the Prawns cook for 1 Minute, add scallops cook for 1 minute then add the squid. Cook for 1 more minute, then add garlic. De-glaze with white wine. Cook for 1 minute then add Napoli and cream. Simmer for 2 mins add, cook Spaghetti. Mix fresh basil and parmesan. Season to taste.

