

living on the coast recipe cards- spaghetti marinara



Ingredients.

A selection of fresh seafood from your fish market (your favourite)
Tinned Baby Clams are great to add also
200ml Napolitano or any jar of tomato & basil sauce from the supermarket would do.

Garlic, salt and pepper
Fresh chopped Parsley

Method.

Heat olive oil in a pan, add seafood a little bit at a time (adding too much will make the pan go cold and your seafood will release the water). Fry seafood tossing it around in the pan, add garlic, salt and pepper. When seafood is cooked, add sauce again a little bit at a time.
Last thing to do now is ad your freshly cooked pasta, coating with the sauce and serve.



Throughout series one and two we have been travelling to locations on the coast cooking up some great dishes. Adam has been showing you some of his favourites from the award winning Trevi's menu.

Our cooking segment is proudly sponsored by the Trevi fountain restaurant you can visit www.trevifountain.com.au or ph adam 02 44230285 in business hours if you require any advice or to make a booking for dinner the next time you are in the shoalhaven