



Seafood Linguine with Chardonnay



RECIPE & PHOTOGRAPHY BY STEVE STEWART, RED SEAL CHEF



4-5 servings



60 minutes

This seafood linguine is all about layering briny, bright flavours without losing the seafood itself. Mussels, prawns, scallops and squid get folded through a garlicky Chardonnay sauce with cherry tomatoes, anchovies, lemon and parsley. The pasta finishes right in the pan so it soaks up every bit of the sauce. Serve it with a glass of the same Chardonnay you cooked with. Enjoy!

INGREDIENTS:

- 12 oz linguine
- ¼ cup olive oil
- 4 cloves garlic, peeled and lightly crushed
- ¼ tsp crushed red chili flakes
- 3 sprigs Italian parsley
- 3 strips lemon peel
- 8 oz (226 g) cherry tomatoes, halved
- 4 anchovies
- 1 cup Haywire Chardonnay, or other dry white wine
- 1 lb mussels
- 1 lb large prawns, 16/20 count
- 10 oz small sea scallops, 21/35 count
- ½ lb squid, cleaned and sliced into ½-inch rings
- ½ cup Italian parsley, chopped
- 1 cup clam juice
- 1 tsp lemon zest
- Kosher salt, to taste
- ½ cup reserved pasta water

OKANAGAN CRUSH PAD CHARDONNAY PAIRINGS

We paired this seafood linguine with Haywire Chardonnay, whose bright acidity, minerality and fresh fruit work beautifully with the mussels, prawns, scallops, squid, lemon and herbs.

The dish also works well with Haywire DeLong-Gee Chardonnay, Garnet Valley Ranch Chardonnay and Free Form Blanc de Blanc. Each brings a different expression of Chardonnay to the table, from textured and site-driven to crisp, sparkling and lees-aged.



INSTRUCTIONS:

- 1. Clean the mussels:** Rinse the mussels under cold running water while scrubbing the shells with a stiff brush to remove any dirt or debris. Remove the beard from each mussel by firmly pulling it toward the hinge of the shell. Discard any mussels with cracked shells, or any that remain open after being gently tapped. Set aside.
- 2. Prepare the shrimp:** If needed, peel the shrimp, removing both the shells and tails. Using a small paring knife, make a shallow slit along the back of each shrimp and remove the dark vein. Rinse under cold running water, pat dry with paper towels, and set aside.
- 3. Prepare the squid:** If needed, clean the squid by removing the head, innards, clear cartilage, skin, and beak. Slice the tubes into ½-inch (1 cm) rings and cut the tentacles into bite-sized pieces. Rinse under cold running water, pat dry with paper towels, and set aside.
- 4. Prepare the scallops:** If the scallops still have the small side muscle attached, remove and discard it. Rinse under cold running water, pat dry thoroughly with paper towels, and set aside.
- 5. Cook the pasta:** Bring a large pot of salted water to a rolling boil. Add the linguine and cook until 2 minutes shy of al dente, according to the package directions. Reserve ½ cup of the pasta cooking water, then drain the pasta. Return the linguine to the warm pot, cover, and set aside. Do not rinse.
- 6. Cook the mussels and build the sauce:** Heat the olive oil in a large Dutch oven or deep sauté pan over medium heat until shimmering. Add the garlic, crushed red pepper flakes, parsley sprigs, anchovies, and lemon peel. Cook for 1 minute, stirring occasionally, until fragrant and the anchovies have dissolved. Add half of the cherry tomatoes and cook for 2 minutes, stirring occasionally. Pour in the Chardonnay and bring to a simmer. Add the mussels, cover, and cook for 4–5 minutes, shaking the pot occasionally, until the mussels have opened. Transfer the mussels to a bowl, discarding any that remain closed. When cool enough to handle, remove about half of the mussels from their shells and return the meat to the bowl. Leave the remaining mussels in their shells for serving. Pour the cooking liquid through a fine-mesh strainer back into the pot, returning the softened tomatoes to the sauce. Discard the garlic, parsley sprigs, lemon peel, and any solids remaining in the strainer. Stir in the clam juice and simmer for 4–5 minutes, or until the sauce has reduced slightly.
- 7. Finish the pasta:** Add the cooked linguine to the sauce and toss to coat. Add 2–4 tablespoons of the reserved pasta water and simmer for 1 minute. Add the shrimp, scallops then cover and cook for 2 minutes. Add the squid, remaining cherry tomatoes, chopped parsley, and lemon zest. Continue cooking for 1–2 minutes, tossing frequently, until the shrimp are pink, the scallops are just cooked through, the squid is opaque and tender, and the pasta is perfectly al dente. Add additional reserved pasta water, if needed, until the sauce lightly coats the pasta.
- 8. Finish and serve:** Return both the shelled and shell-on mussels to the pan and gently toss until heated through, about 1 minute. Taste and season with kosher salt, if needed. Divide among warm serving bowls, ensuring each serving has a generous amount of seafood. Finish with a drizzle of extra virgin olive oil and a sprinkle of chopped parsley.