

Fireside Seafood & Pasta Dinner

Recipe courtesy of *Susannah Locketti*

momlogic.com

Ingredients:

½ lb swordfish cut into eight bite-sized chunks

8 sea scallops

12 large shrimp, peeled and deveined

4 thin slices pancetta, cut in half

1 lb fresh angel hair pasta

1 bunch fresh asparagus tips

¾ cup pitted kalamata olives

¼ cup jarred sun-dried tomatoes in oil

¼ cup olive oil

4-6 cloves finely chopped garlic

Juice from half a lemon

Fresh chopped herbs (whatever you have on hand)

Sea salt and pepper

Toasted pine nuts for garnish

Olive oil for grill pan

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Directions:

Coat a cast-iron grill pan with olive oil and place over the fire to heat up.

Wrap the swordfish chunks with pancetta slices. Season the seafood trio lightly with sea salt and pepper.

When the pan is good and hot on the fire, add the swordfish and scallops. Cook for a few minutes on one side and then turn.

When the swordfish and scallops are just about done, add the shrimp to the pan and cook until salmon colored.

Remove the pan from the fire, top with fresh chopped herbs and set aside while you work on the pasta.

Add fresh angel hair pasta to boiling salted water. Boil for one minute and then add the asparagus spears.

Boil another two minutes or until al dente. (Fresh pasta cooks up quickly.)

Drain the pasta and asparagus, add back to the pan and add the olives through lemon juice. Season lightly and toss to coat. You can warm this pasta up over the fire or immediately plate the pasta and top with the grilled seafood. Garnish with toasted pine nuts if you wish.

Note: If you don't have a fireplace, try this recipe using the grill pan on the stovetop.