

## **Seafood Marinara**

Serves two

4 Shallots finely chopped  
1 Garlic clove chopped  
5 Tomatoes chopped  
1 small red pepper chopped  
Seafood of your choice e.g. Mussels, Scallops, Prawns  
2 small glasses white wine  
2 tsp lemon juice  
4 tbsp cream  
2 Tbsp Olive Oil  
Large knob of butter  
2 tbsp Basil freshly chopped or dried  
Salt and Pepper  
Crusty bread

Fry the shallots, pepper and garlic gently in the oil and butter until soft and the onion translucent

Add the tomatoes, lemon juice and wine and cook gently over a low heat for about 5 minutes to allow the liquid to reduce

Add the seafood and cook through - time will depend on what you use but scallops, mussels and prawns will take about 4 - 5 minutes depending on size, make sure it is piping hot and cooked!

Stir in the cream and add seasoning to taste

Serve with chunks of crusty bread

*More recipes: [www.smallmotorhome.co.uk](http://www.smallmotorhome.co.uk)*