



## Seafood Spaghetti alla Chitarra

### Method

- 1 Wash and clean razor clams, mussels, shrimps, cuttlefish. Cook for 5 minutes in separate pots until they open. Once all shells are open, remove them from heat. Set aside cooking water from all shells.
- 2 In a pan brown garlic with Extra Virgin Olive Oil. Add the tomatoes (5-6 cherry or datterini tomatoes) cut in half and cook for 5 minutes. Add precooked clams, mussels, shrimps, cuttlefish and their water and cook for another 5 minutes.
- 3 Bring a pot of water to the boil, add the spaghetti alla chitarra Meliora and cook 5 minutes. Drain, setting aside 2 Tbsp of cooking water, and add the spaghetti alla chitarra to the fish sauce. Let it simmer for a few minutes, adding cooking water if necessary.
- 4 Add salt, pepper, basil or chopped parsley. Enjoy your meal!

Ingredients for four people:

- 12.7 oz spaghetti alla chitarra Meliora (1 ½ cups)
- 2 ½ - 3 ½ mixed seafood (clams, mussels, shrimps, cuttlefish)
- clove of garlic
- extra virgin oil
- pepper
- coarse salt for pasta
- 5-6 cherry or datterini tomatoes
- parsley and / or basil

**MELIORA**  
— —