

CopyCat Bennigan's Linguini Diablo

Ingredients

1 pound linguini pasta
1 tablespoon vegetable oil
12 scallops
10 large shrimp, peeled and deveined
8 clams
1/3 cup garlic lemon butter (below)
4 cups marinara sauce (below)
1/4 cup grated Parmesan cheese
1 tablespoon parsley PLUS
1 teaspoon parsley

Garlic Lemon Butter:

1/2 cup butter, at room temperature
2 teaspoons crushed garlic
1 1/2 teaspoon lemon juice

Marinara Sauce:

3 1/2 tablespoons vegetable oil
8 1/2 ounces diced yellow onions
1 tablespoon chopped garlic
1 can (6 lb. 4 oz. size) crushed tomatoes
3 1/2 tablespoons minced fresh parsley
2 1/8 teaspoons dried oregano leaves
1 1/4 teaspoon dried basil leaves
1 3/4 teaspoon salt
1 whole bay leaf

Directions

Cook linguini 8-10 minutes; drain well. Rinse and mix in vegetable oil to prevent sticking. Place garlic lemon butter in a large saute pan over medium-high heat.

When butter begins to sizzle, add shrimp, scallops and clams; saute for 5 minutes.

Place Marinara sauce in the pan and bring sauce to a boil. Flip the mixture to ensure even heating of all the ingredients. Add linguini and toss until noodles are well covered with sauce. Continue to cook for additional 2 minutes.

Pour pasta into a large bowl and sprinkle evenly with Parmesan cheese and parsley to garnish.

Garlic Lemon Butter:

Place butter in mixing bowl; cream with electric mixer. Add garlic and lemon juice; continue mixing until smooth. Cover and refrigerate until needed.

Marinara Sauce:

In large saucepan, heat oil over medium heat until hot. Add onions. Cook, stirring frequently until onions start to become limp and are clear, about 5 minutes. Add garlic; cook 2 minutes, stirring constantly. Add remaining ingredients to saucepan; stir well.

Bring sauce to boil, stirring occasionally. Reduce heat to low, simmer uncovered for 30 minutes. Once cooked, remove bay leaf.