

Copycat Carrabba's Italian Grill Cioppino

Ingredients

1/4 cup extra virgin olive oil
2 red onions, peeled and chopped
1 carrot, peeled and chopped
1 stalk celery, chopped
3 garlic cloves, peeled and sliced
1 bunch fresh basil, leaves only, roughly chopped
1 tsp. crushed or cracked red pepper flakes
1 pound small clams, cleaned
1 pound mussels, cleaned
1 pound fish fillets, cut crossways into 1" slices (any firm white fish)
1 pound bay or sea scallops, tough side muscles removed
1/4 pound medium shrimp peeled and deveined
6 cups seafood stock or water
1/2 cup red wine
3 tomatoes, peeled, seeded, small dice
1/4 – 1/2 cup chopped fresh Italian parsley
kosher salt
freshly ground pepper
1/2 lemon
□sliced fresh Italian bread

Directions

In a large stockpot, heat the oil, then saute the onions, carrots and celery until soft. Add the garlic and cook until it releases its aroma. Add the basil and red pepper flakes, cooking for 1 minute.

Add the clams and mussels, stirring for 2 to 3 minutes. Discard any shellfish that do not open. Add the remaining

seafood, followed by the stock or water, wine, tomato and Italian parsley. Raise the heat until the stew bubbles gently. Season to taste with salt and pepper. Simmer for 10 to 12 minutes. Add a squeeze of lemon.

Place the toasted Italian bread in warmed soup bowls and ladle the stew over the bread.