

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

FIND MORE RECIPES AT [HTTP://MYHUSBANDCOOKS.WORDPRESS.COM](http://myhusbandcooks.wordpress.com).

Originally posted: March 8, 2007

Seafood and Chorizo Pasta

Yield: 4-6 servings

Time: 40 minutes

Ingredients:

1 lb pasta
1 35 oz. can chopped tomatoes
1/2 lb. chorizo (or linguica sausage)
1/2 lb. shrimp (peeled and deveined)
10 clams
1 large onion, chopped
1 bell pepper, chopped
4 cloves garlic, minced
1 cup white wine
1/4 cup fresh cilantro, chopped
1/4 cup fresh grated parmesan
2 tbsp. olive oil
1 tbsp. sugar
1 bay leaf
salt
black pepper/grains of paradise

Directions:

1. In a large pot or Dutch oven over medium heat, add the olive oil. (It is important not to add too much; the sausages will give up a good deal of fat.) Once the oil is hot, add the sausage and cook for about 4 minutes per side. Once brown on both sides, remove the sausage from the pot and let rest.
2. Add the onions, bell peppers and garlic to the pot. Salt the vegetables liberally. Let cook over heat for 5 minutes, allowing the onions to turn translucent and the pepper to soften. Once the sausage has cooled, slice into bite-sized pieces, then add sausage, tomatoes, cilantro, bay leaf and wine. Cover and let cook for at least 15 minutes while the sauce develops.
4. While the sauce is cooking, add a pot to the stove and boil enough water to cook the pasta.
5. Once the sauce has cooked, add the sugar and season to your tastes. At this point, you can leave the sauce at a simmer in a holding pattern. The only step remaining is to cook the seafood — which will be quick. So, if you are cooking for guests or waiting for the family to gather, wait until right before you are ready to serve to add the shellfish. Once ready, bring the broth to a boil

and add the clams and shrimp. Cover and return the heat to medium. Let cook for 10 minutes or until the clams open wide. If any fail to open, toss them.

6. Cook and strain the pasta while cooking the seafood. The pasta should be al dente. Once the clams have opened and cooked, add some of the tomato sauce to a pan along with the pasta. Toss together to coat the pasta. Plate the pasta, adding more of the sausage, clams and shrimp to each serving. Top with parmesan cheese and serve. Enjoy!