



WINE THAT LOVES COMPANY

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SEAFOOD SPAGHETTI

- 500g spaghetti
- ¼ cup olive oil
- 2 cloves garlic, crushed
- ½ tsp dried chili flakes
- 800g clams, soaked in fresh water for 25 minutes
- ¼ cup The Straits Sauvignon Blanc
- 200g squid, cut into rings
- 18 raw king prawns, shelled
- 1 cup cherry tomatoes, roughly chopped
- ¼ cup flat leaf parsley, roughly chopped
- 1 tbsp extra virgin olive oil

Cook pasta according to packet instructions then drain. Heat half of the oil in a large pot, add garlic, chilli, clams, and wine. Cook 5 minutes until all clams are open – if any don't open, discard them. At the same time heat remaining oil in a large frypan and cook prawns and squid for 3 minutes. Add pasta, clams with cooking liquid and tomatoes. Toss together over the heat for a couple of minutes. Toss through parsley and serve with black pepper and a drizzle of olive oil. Serves 6

