

BBQ Seafood Pasta Marinara



Prep Time: 25 mins

Cooking Time: 25 mins

Fuel: Gas

You'll also need:

BBQ Hot Plate

BBQ Side Burner

Serves: 3-4

BBQ Pro Tip: Prior to serving, discard any mussels that don't open and are tightly closed

Ingredients

1kg fresh live mussels in shells

500gr raw prawns cleaned, shelled & deveined

100 gr scallops (optional)

1 red onion diced

3 truss tomatoes diced

4 garlic cloves minced

1/2 cup white wine

1/2 cup extra virgin olive oil

1/2 cup pasta water

500 gr linguine pasta cooked to packet instructions (3 tbs salt for the water)

2 tbs chopped parsley

1/4 tsp sugar

1 tsp stock powder

For the prawn marinade -

2tbs extra virgin olive oil

2 garlic cloves finely chopped

1/4 tsp oregano

Salt & pepper

Method

1. Take all the shells and heads off the prawns & devein.
2. Add marinade to cleaned prawns & refrigerate for 10 minutes.
3. Cook pasta as directed on packet and reserve 1/2 cup of pasta water.
4. Clean mussels and remove beard.
5. Sauté onion & garlic until soft and translucent.
6. Add diced tomatoes and cook for 5 minutes.
7. Prepare and preheat BBQ.

8. Add prawns to hot plate and cook until they change to an orange (about 3 minutes per side). Once cooked remove off the grill and cover with foil to keep warm.
9. Cook scallops for a couple of minutes per side until opaque.
10. Add a big deep saucepan in the middle of the BBQ.
11. Add mussels, white wine, sugar & pepper to onion & tomatoes. Cover with lid until all mussels open up. Taste sauce to see if you need to add salt as mussels release sea water and the sauce can be a little salty.
12. Add chopped parsley at the end just before serving.