

Cioppino

Ingredients

9 prawns, peeled with tails left on
12 clams
12 mussels
8 ounces fresh halibut cut into cubes.
6 sea scallops cut in half
1/4 cup olive oil
1/2 cup diced red bell pepper
1/2 onion, diced
1/2 tomato, diced
1 tablespoon minced garlic
1/4 teaspoon chili flakes
1 tablespoon chopped basil leaves
1/2 tablespoon chopped oregano leaves
1 tablespoon chopped rosemary leaves
1 tablespoon chopped parsley leaves
3 cups lobster stock
1 cup dry white wine
2 cups chopped tomato (canned)
Salt
Freshly ground black pepper

In a large pot, heat olive oil over medium heat.

Add the onion and red pepper and sauté for five minutes until soft.

Add the garlic, chili flakes, basil, oregano, rosemary, and parsley and cook for 3 minutes.

Add the clams and cook for another few minutes.

Add the diced tomato and cook for another minute.

Deglaze with the wine, then add lobster stock.

Add the canned tomato and bring to a simmer.

Cook until the clams and mussels just begin to open...about three minutes.

Add the prawns and stir, cook for one minute.

Add the fish and the scallops and cook for three minutes.

Taste the broth and add salt and black pepper as needed.

Ladle into warmed bowls and serve with toasted baguettes.