



www.sunsetgourmet.ca

Seafood Pasta

- 1 Box of Vegetable Fusilli Pasta
- 4 Tbsp. Butter
- 1 Lb. Scallops
- 1 Lb. Shrimp, Tails Removed
- 1 Cup Onion, chopped
- ½ Cup White Wine
- 2 Tsp. Spinach & Herb Mix
- ½ Tsp. Pepper
- 1½ Pkgs. Creamy Parmesan Artichoke Dip
- 1½ Tsp. Oh! So Garlic
- 2 Cups Whipping Cream

Cook fusilli according to package directions. While pasta is cooking, melt butter in a large skillet over medium high heat. Add scallops and shrimps; sear on both sides until shrimp are starting to turn pink and scallops are browned. Remove and set aside. Add onions to fry pan and caramelize; add white wine and continue cooking 2 minutes. Reduce heat to low. Combine Creamy Parmesan Artichoke Dip mix, pepper, Oh! So Garlic and Spinach & Herb Mix; add to whipping cream and whisk. Slowly add cream mixture to fry pan and simmer on low-medium heat for 10 minutes; stir frequently. (Do not let boil.) Add scallops and shrimp continue heating for 5 minutes. Add cooked, drained pasta to fry pan and cook for additional 5 minutes.



*Creamy Parmesan Artichoke Dip
and Oh! So Garlic Recipe*