



Total Time
70 MIN.

Difficulty
EASY

Yields
10

Serving Size

A classic dish, pasta tossed with a bounty of seafood in a white wine tomato sauce, is finished with fresh herbs.



Tip

- Double the amount of hot pepper flakes for a spicy version.
- Skip the pasta and serve with crusty bread as an appetizer.

Tips:

INGREDIENTS

WEIGHT

MEASURE

olive oil	3/4 cup	175 mL
finely chopped onion	3 cups	750 mL
minced garlic	1/4 cup	60 mL
hot pepper flakes	1 tsp	5 mL
salt and pepper, each	1 tsp	5 mL
dry white wine	1 cup	250 mL
Campbell's® Signature Condensed Tomato Bisque	1 tub (4 lb)	1 tub (1.81 kg)
water	3 cups	750 mL
littleneck clams, scrubbed		
medium shrimp, peeled and deveined	50	50
mussels, scrubbed and debearded	30	30
calamari (rings and tentacles)		567 g
bay scallops		567 g
linguine, cooked and drained	3 lb	48 oz
fresh basil, torn	3/4 cup	175 mL
chopped fresh parsley	3/4 cup	175 mL



INSTRUCTIONS

1. Heat oil in large stock pot set over medium-low heat; cook onion, garlic, hot pepper flakes, salt and pepper for 8 to 10 minutes or until tender and fragrant. Increase heat; pour in wine. Simmer for 8 to 10 minutes or until reduced by half.

2. Add soup and water; simmer for 18 to 20 minutes or until slightly reduced. Let cool completely and refrigerate for up to 3 days.

Heat 1 cup (250 mL) sauce in skillet; bring to simmer. Stir in 3 clams and simmer for 2 to 3 minutes; add 5 shrimp, 3 mussels, 2 oz (60 g) calamari and 2 oz (60 g) scallops. Cover and cook for about 3 minutes or until shrimp is cooked and shells have opened. Discard any shellfish that do not close when tapped before cooking and any shellfish that do not open after cooking. Toss with 2/3 cup (141 g) cooked linguine. Sprinkle with 1 tbsp (15 mL) each basil and parsley.