MUSSELS, CLAMS AND SHRIMP IN FIRE ROASTED TOMATO BROTH

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 3 servings

¼ cup olive oil

3 garlic cloves, minced

1 bay leaf

1 teaspoon dried crushed red pepper

1 cup dry white wine

1 14 ounce can fire roasted tomatoes, diced

12 small littleneck clams (about 2 ½ pounds total) scrubbed

12 mussels (about 1 ½ pounds total) debearded

10 large shrimp (about 1 pound) peeled and deveined

½ cup fresh basil leaves, torn

Warm crusty bread

**Directions:**

* Heat the oil in a heavy large pot over medium heat
* Add the garlic, bay leaf, and crushed red pepper
* Sauté until the garlic is tender, about 1 minute
* Add the wine and bring to a boil
* Add the tomatoes and bring to a simmer
* Simmer until the tomatoes begin to break down and the flavors blend, about 5 minutes
* Stir in the clams, mussels, and shrimp
* Cover and cook for 5 minutes until the clams and mussels open and shrimp are cooked
* Using tongs, transfer the opened shellfish to serving bowls (discard any shellfish that do not open)
* Divide the shrimp and tomato broth among the bowls
* Serve with warm crusty bread