

Spicy Linguine with "Three Fishes"

Colu Henry

Serves 4 to 6

Time 20 minutes

INGREDIENTS

1 pound Rummo linguine

1 dozen littleneck clams

1 pound mussels

½ cup white wine

3 tablespoons olive oil

1 large shallot, finely chopped

6 garlic cloves, finely chopped

2 teaspoons Calabrian chili paste or 1 teaspoon dried chili flakes

2 pints cherry or grape tomatoes

¾ pound large shrimp

2 tablespoons, finely chopped Italian parsley

METHOD

Bring a large pot of well-salted water to a boil. Add pasta, and cook until it is al dente, according to package directions. Reserve 1 cup of the pasta cooking water, and drain.

Meanwhile, steam the shellfish. Heat a large Dutch oven over medium heat. Add the mussels and the clams and pour in the white wine. Bring to a simmer and cover, shaking the pan occasionally. When the mussels and clams start popping open, remove them and place in a bowl, about 7 to 9 minutes total. Discard any that do not open.

Wipe out the pan and heat the olive over medium heat. Add the shallot and garlic and cook until softened, about 2 minutes. Stir in the Calabrian chile paste and cook for 1 minute more. Add in the tomatoes and cook until they become jammy, pressing down with the back of a wooden spoon, if needed, about 9 to 11 minutes. Season with salt.

Stir in the shrimp until just cooked through, 1 to 2 minutes. Add the reserved shellfish back to the pan and toss until warmed through.

Add in the pasta and a bit of pasta water and toss until everything is well combined and the pasta is glossy with sauce, adding more pasta water as needed.

Transfer to a platter and garnish with the Italian parsley. Serve in bowls.