



Chef Bryan Hardaway, The Clarion Inn

Scallops & Prawns with Linguini



- 1 teaspoon fresh garlic
- 2oz butter
- 1 green pepper
- 1 red bell pepper
- 1 onion
- 16 Sea Scallops
- 12 Tiger Shrimps
- 1 teaspoon fresh cajun seasonings
- 2oz white wine
- 16oz red sauce
- 2.5oz mozzarella
- 32oz linguini

Saute garlic & butter. Add scallops and shrimp, sauté until scallops are firm. Add julienne green bell peppers, red bell peppers & yellow onion. Reduce. Add cajun seasoning & deglaze with white wine. Add red sauce. Add 8oz of linguini to each bowl, top with scallops & shrimp mixture & fresh mozzarella. Place in 450 degree oven till cheese starts to brown...Serves 4