



Recipe Category / Pasta

Seafood pasta

35 minutes

Hands on

2

Portion(s)

1

Difficulty



Method

- Place a [pan](#) over high heat and let it get hot.
- Place the shrimp on a working surface and add 1 tablespoon olive oil, salt and pepper.
- Add them to the hot pan and cook for 2 minutes on one side until golden. Then flip them over, cook for 1-2 minutes and remove from pan.
- Add another 2 tablespoons of olive oil to the same pan.
- Finely chop the garlic and add to the pan.
- Thinly slice the chili peppers and add them to the pan.
- Finely chop the ginger and add to the pan.
- Stir continuously with a wooden spoon.
- Add the brandy and stir.
- Add the grated tomatoes and cook for 3 minutes until they release their juices.
- Add the mussels and clams, lower heat, cover pan with lid and cook for 4-5 minutes until they open.
- In the meantime, chop the surimi into 1 cm cubes.
- Finely chop 1-2 extra chili peppers
- Uncover pan and add the bouillon cube.
- Stir with a wooden spoon and when it dissolves add the surimi, lime zest, chili peppers, lime juice, shrimp and finally the linguine.
- Tear the coriander with your hands and add it to the pan.
- Mix and serve with some olive oil, lime wedges and some salt.

Ingredients

- 250 g shrimps, shell removed
- olive oil (1 tbsps + 2 tbsps)
- salt
- pepper
- 2 cloves of garlic
- ½ yellow chili pepper
- ½ orange chili pepper
- ½ red chili pepper
- 50 g fresh ginger
- 50 g brandy
- 4 tomatoes, medium sized, grated
- 100 g mussels in shells
- 100 g clams in shells
- 100 g surimi
- grated zest and juice from 2 limes
- ½ bunch fresh coriander, only the leaves
- 250 g linguine pasta, boiled

To serve

- olive oil
- lime wedges
- salt

Διατροφικός πίνακας

Nutrition information per portion

730 Calories (kcal)	20.0 Total Fat (g)	3.2 Saturated Fat (g)	74.0 Total Carbs (g)
37%	29%	16%	28%
24.0 Sugars (g)	52.0 Protein (g)	11.0 Fibre (g)	5.7 Sodium (g)
27%	104 %	44%	95%