



## Frutti Di Mare



This recipe calls for:

### Traditional Sauce

Prep time

**30 minutes**

Cook time

**33 minutes**

Servings

**4**

### Ingredients

- 1/4 cup olive oil
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1/2 cup vegetable broth
- 1/3 cup lemon juice
- 1 dozen littleneck clams, well scrubbed
- 1 dozen mussels, beards removed and well scrubbed
- 1 lb. calamari cut into 2-inch pieces
- 1 lb. shrimp
- 1 box (16 oz.) linguine, cooked and drained

## Instructions

1. Heat oil in large saucepan over medium-high heat. Cook onions and garlic, stirring occasionally, 5 minutes or until tender. Stir in sauce, chicken broth and lemon juice. Bring to a boil over high heat. Reduce heat and simmer covered, stirring occasionally, 20 minutes.
2. Add clams and mussels. Simmer, covered, 5 minutes or until shells open. Remove shellfish as they open. (Discard any unopened clams or mussels.)
3. Add calamari and shrimp. Simmer 3 minutes or until done. To serve, arrange shellfish over hot linguini and top with sauce. If desired, sprinkle with chopped parsley.