

Spaghetti Marinara with White Wine Sauce

Ingredients:

- 500g spaghetti
- salt and black pepper to taste, chilli flakes optional
- 5 cloves of garlic diced
- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 125ml dry white wine
- 500g marinara seafood mix
- 4 tablespoons chopped continental parsley
- grated parmesan cheese optional



Method:

1. In a large saucepan of boiling salted water cook the spaghetti for 8 to 10 minutes until just al dente.
2. Meanwhile, in a large pan heat the oil and add the onions and the garlic and cook gently, stirring occasionally for 3 to 5 minutes until softened but not coloured.
3. Pour-in the wine and boil to reduce the liquid in the saucepan to about 3 tablespoons. stir constantly. Add the sea food mix and cook stirring for about five minutes. Add half of the chopped parsley and heat through.
4. Drain the spaghetti thoroughly and add to the sea food mixture, stirring well to combine. Season with salt and pepper to taste. Chilli optional.
5. Serve while nice and hot and sprinkle with parmesan cheese if you desire. garnish with more chopped parsley.

BUON APPETITTO

This recipe is taken from the cooking book “Cucina di Casa Nostra” by Giulia Biviano