

Pasta with Scallops, Zucchini, and Tomatoes allrecipes.com



Rated: ★★★★★

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Photo By: tastingchic

Prep Time: 15 Minutes
Cook Time: 15 Minutes

Ready In: 30 Minutes
Servings: 4

"Bay scallops, chopped tomatoes and fresh basil are added to a saute of garlic and zucchini, then poured over fettuccini for an elegant seafood dish. Serve as an entree or appetizer."

Pasta with Scallops, Zucchini, and Tomatoes (continued)

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INGREDIENTS:

1 pound dry fettuccine pasta	1/2 teaspoon crushed red pepper flakes
1/4 cup olive oil	1 cup chopped fresh basil
3 cloves garlic, minced	4 roma (plum) tomatoes, chopped
2 zucchinis, diced	1 pound bay scallops
1/2 teaspoon salt	2 tablespoons grated Parmesan cheese

DIRECTIONS:

1. In a large pot with boiling salted water cook pasta until al dente. Drain.
2. Meanwhile, in a large skillet heat oil, add garlic and cook until tender. Add the zucchini, salt, red pepper flakes, dried basil (if using) and saute for 10 minutes. Add chopped tomatoes, bay scallops, and fresh basil (if using) and simmer for 5 minutes, or until

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DIRECTIONS: *(continued)*

scallops are opaque.

3. Pour sauce over cooked pasta and serve with grated Parmesan cheese.