



Zuppa de Pesce:

Ingredients:

"Holy Trinity" (minced carrots, celery & onions)

Parsley

Clams

Mussels

Scallops

Shrimp

Fresh fish of your choice

Extra virgin olive oil

Cherry Tomato

White wine

Fresh Pasta

Directions:

Start by sautéing the Holy Trinity in the extra virgin olive oil for about 5 minutes

Next add the mussels, clams & white wine and let cook until they open

Add the cherry tomatoes, shrimp, scallops, fresh fish & one ladle (6oz) of tomato sauce,

Bring back to boil and add salt, pepper & parsley to taste

Serve over pasta of your choice, spaghetti is suggested

Recipe from **Peter's**

61 Main Street

Millburn, NJ 07041

