

## **Penne Pasta with grilled shrimp, clams and broccoli rabe**

Chef Judi Gallagher

I love to use this recipe as a warm pasta salad for a New Year's Day buffet or as an entrée on New Year's Eve. The broccoli rabe adds a bitter green, similar to collard greens that are good luck for the New Year. If you are not a seafood person, substitute the clams and shrimp for grilled hot Italian sausage.

### **Ingredients:**

1/4 cup plus 2 tablespoons extra-virgin olive oil  
2 cloves garlic, thinly sliced  
2 tablespoons chopped flat leaf parsley  
2 tablespoons dry white wine  
1 tablespoon balsamic vinegar  
Salt and freshly ground black pepper, to taste  
1 pound large shrimp, peeled and deveined  
1 pound fresh broccoli rabe, trimmed and cut into 2-inch pieces  
1 pound penne pasta  
1 cup minced clams (Fresh Market has the real deal Cape Cod clams)  
1 teaspoon crushed red pepper  
1 cup sliced heirloom tomatoes  
Garnish, lemon wedges and flat leaf parsley

### **Directions:**

In a large glass or ceramic bowl, mix the olive oil, parsley, garlic, wine, vinegar and salt and pepper and whisk.

Rinse the shrimp and pat them dry. Add them to the bowl and stir them gently with the marinade to coat. Cover and refrigerate for about 1 hour, stirring occasionally.

Preheat sauté pan- sauté clams with a touch of white wine

About 10 minutes before serving, bring a saucepan of boiling salted water to a boil and cook the broccoli rabe for about 5 minutes until crisp tender. Drain and set aside.

Remove the shrimp from the marinade, and sear in griddle pan

Meanwhile, bring a large pot of salted water to a boil and cook the pasta for about 8 minutes or until al dente. Drain and return to the pot.

Add the shrimp and clams and broccoli and heirloom tomatoes. Toss again. Season to taste with salt and pepper.