Black Spaghetti and Flavors of the Sea

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients: calamari, shrimp, black spaghetti (infused with squid ink), grape tomatoes, finely minced garlic and onion, smashed black calamata olives, capers, olive oil, white wine, fresh lemon juice, chicken broth, pepperocini, 1 can Goya cuttlefish and sprinkles of S&P, thyme, red pepper flakes.

Instructions

My Method: • flash saute the shrimp and calamari in EVOO and set them aside• add the garlic and onions to the same pan, followed by the can of Goya cuttlefish which acts as a base (sofrito) to the sauce you're building• add crushed and pitted calamata olives, capers and pepperocini• start adding some liquid (I used both white wine & a little chicken broth) scraping along the pan to get up every bit that may be left from the fish• season with salt, red pepper flakes and thyme• return seafood to the pan and let simmer for about 10 minutes to finish cooking and let flavors meld• add grape tomatoes which have been halved and shut heat. They just blister, rather than cook down. [Though the finished photo doesn't show it, I had close to 2 cups of tomatoes in the pan.]• toss with pasta

To Serve: I love my finishing touches...a squeeze of lemon, a drizzle of olive oil, and a sprinkle of sea salt.