

Spaghetti Marinara

An easy pasta recipe packed with seafood

Serves: 2

Time: 30 minutes

Difficulty: Easy



INGREDIENTS

- **250g Shore Mariner Seafood Marinara Mix**
- 250g Spaghetti Pasta, Cooked Until Tender And Drained
- 20ml Olive Oil
- 400g Can Of Peeled Tomatoes
- 1 Small Onion, Chopped
- 250g Button Mushrooms
- 2 Cloves Of Garlic, Crushed
- 5-6 Fresh Basil Leaves
- Grated Parmesan Cheese
- 75ml Cream (Optional)

METHOD

- Heat Oil In A Saucepan On Medium/High Heat. Add The Onion, Mushroom And Garlic, And Cook Until Slightly Coloured.
- Add The Tomatoes And Simmer Until They Begin To Break Up. Season And Mash With A Fork Until A Chunky Sauce Is Formed.
- Add The Shore Mariner Seafood Marinara Mix With Spaghetti, Fold Pasta With A Wooden Spoon And Simmer On Medium Heat For 5 Minutes.
- Sprinkle With Parmesan Cheese & Garnish With Basil.

COOKING TIP:

- To thaw Seafood Marinara Mix, cover and refrigerate overnight.