

RJ'S SEAFOOD DIAVOLO

Servings. 6

INGREDIENTS

1 lb. linguine
8 ounces bay scallops
4 ounces shrimp
4 tbsp olive oil
1 tsp paprika
25oz **RJ's Hot or Med Hot Diavolo Sauce**
1/4 cup parmigiano reggiano cheese



Cooking Instructions

Add 3 tbsp olive oil to pan and saute shrimp stirring frequently for about 4 minutes or until pink. Remove shrimp from pan

Wash and pat dry scallops.

Add 3 tbsp olive oil to pan and add scallops and sprinkle with paprika. Sauté scallops on medium heat for approx 12 - 15 minutes turning half way. Remove from pan

Add 1 jar (25 oz) **RJ's Diavolo Sauce** (Hot or Medium Hot) to pan and heat on medium . Add shrimp and scallops to pan and reduce heat to low.

Bring a large pot of lightly salted water to boil. Cook 1 lb. linguine for 8 to 10 minutes or until al dente. Drain

Transfer pasta to serving bowl. Add seafood diavolo sauce over pasta, toss and sprinkle with cheese.

Chef's Notes: For milder version substitute RJ's "Mild" Diavolo Sauce with Peppers