

Mixed Seafood Fettuccine

SERVINGS

14



Elegance meets comfort. Tender, buttery lobster, cream fraiche, and *Verve*® Lobster Bisque is just the thing to elevate *Campbell's*® White Cheddar Macaroni and Cheese. Proven to be a seafood lovers favourite.

MADE WITH



Verve® Lobster Bisque
CASE CODE 23412

Ingredients

5 mL	Olive oil
85 g	Shallot, sliced
24	Mussels, medium, yield of edible
24	Clams
15 mL	Olive oil
48	Shrimp, 21/25 count, peeled, deveined
16	Scallop, yield from 1 ounce raw
1 pouch (1.81 kg)	<i>Verve</i> ® Lobster Bisque
900 g	Fettuccine pasta, cooked

Directions

- 1 In large sauce pot, heat first listed amount of oil over medium-high heat. Add shallots. Sauté 1 minute.
- 2 Add mussels and clams. Steam for 3 minutes, or until all shells have opened. Remove from pot. Reserve.
- 3 Wipe pot. Heat second listed amount of oil over medium-high heat.
- 4 Add shrimp, scallops, salt and pepper. Sauté for 2 minutes. Reserve.
- 5 Using same pot, add *Verve*® Lobster Bisque. Simmer for 10 minutes on low heat. Add all reserved seafood. Continue to simmer for 3 minutes.
- 6 Pour mixture over warm fettuccini. Top with chives and warm oil.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

To Serve

Using 1-#4 and 1-#8 spoodle, portion 1 ½ cups onto serving plate. Serve immediately.