

*A recipe from*



## *Shells with Shellfish*

### **Ingredients**

1 pound Racconto Conchiglie shells) pasta  
1 pound broccoli, cut into florets (about 4 c.)  
1/4 c. Racconto extra-virgin olive oil  
2 Tbsp. Racconto chopped garlic  
1/8 tsp. red pepper flakes  
1/2 tsp. Racconto sea salt  
1/4 tsp. freshly ground black pepper  
1 pound small littleneck clams, scrubbed  
1 pound mussels, debearded  
1 c. white wine  
2 Tbsp. butter  
1/3 c. chopped fresh flat-leaf parsley



### **Preparation**

Bring a large pot of water to a boil over high heat. Add the pasta and cook according to directions on the package, stirring occasionally. After five minutes, Add the broccoli into the pasta water and continue cooking until the pasta is tender but still firm to the bite, and the broccoli is blanched, about 2 to 3 minutes. Drain pasta and broccoli, reserving 1 cup of the cooking liquid.

Meanwhile, in a large, heavy skillet heat the olive oil over medium heat. Add the garlic, red pepper flakes, salt and pepper and sauté for 3 minutes. Add the clams, mussels, and wine. Cook for 5 minutes, making sure all the shells have opened. Discard any shells that remain closed. Add butter and mix well. Sprinkle with the parsley.

In a large bowl, toss together the pasta, broccoli, and shellfish. Add the reserved pasta water, 1/4 cup at a time, to moisten. Toss to combine. Transfer to a serving platter and serve immediately.