

Williams-Sonoma Pasta

- 1 lb. of *good* spaghetti
- 1 lb. of scallops or shrimp (shelled & tails removed)
- 3 TBLS of roasted garlic paste (or more if you like!)
- 3 TBLS chopped fresh basil
- 3 TBLS olive oil flavored with sun-dried tomatoes, basil & garlic
- ¼ cup white wine, like chardonnay
- 1 tsp minced garlic
- ¾ cup grated parmesan cheese or asisago, more for topping

In a skillet, heat oil & garlic. Do not brown garlic. Add wine and seafood. Cook until just done, not longer.

At the same time, cook pasta until al'dente. Reserve @ a cup of pasta water to re-enter later if needed to obtain a creamy consistency.

Combine seafood mixture with pasta. Add roasted garlic and parmesan cheese. Top with fresh basil and more cheese. Serve immediately in heated bowls.

This dish was being served/sampled at the Williams-Sonoma store in Edina, MN while Nancy and I were visiting/shopping sometime in the early 2000's. It was being served with scallops. We loved it! I've never found it in any of their cook-books. We named it "Williams-Sonoma Pasta" and have made it often since.

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