

Pasta Ala Vickie

Milano Inn Executive Chef John White

*Serves 4-6 People

2 oz Olive Oil

Shrimp 5 per person 25-31/40 per pound

Scallops 4 per person 20-20/30 sea scallops

5oz Scallions or Green onions

Fresh tomatoes 3 medium, diced

1/8 cup (or to taste) Garlic

1 cup White Wine

1/2 cup butter

8 to 10 oz Parmesan cheese (shredded)

6 oz per person Angel Hair Pasta or Capelini

Salt, pepper to taste

Fresh parsley to garish



Heat olive oil in large skillet. Add garlic, then shrimp and scallops. Cook for one minute, then add tomatoes, scallions (green onions). Cook to 2 minutes on high. Add white wine, butter, salt, pepper. Mix ingredients, then toss in pasta. Stir. Put on platter or in a large bowl. Top with freshly grated Parmesan cheese add fresh parsley.