



C r e a m y G a r l i c B u t t e r S e a f o o d M i x P a s t a



4 Servings



35 minutes



Ingredients :

- Pasta of choice
- Shrimp
- Scallops
- Mussels
- Butter
- Garlic
- Heavy cream
- Parmesan cheese
- Salt
- Black pepper
- Italian seasoning
- Fresh parsley

Instructions :

1. Cook the pasta in salted water according to package instructions , then drain and set aside .
2. Melt butter in a large pan over medium heat and add garlic , cooking until fragrant .
3. Add shrimp , scallops , and mussels to the pan and cook until just tender .
4. Pour in the heavy cream and let it gently simmer until slightly thickened .
5. Stir in parmesan cheese , salt , black pepper , and Italian seasoning until the sauce is smooth .
6. Add the cooked pasta to the pan and toss until evenly coated with the sauce .
7. Remove from heat and let the pasta rest for a few minutes to absorb flavors .
8. Garnish with fresh parsley and serve warm .