



Creamy Seafood Pasta

Ingredients

- Mussels
- 1 cup of shrimps
- 1 cup of chicken stock
- 1 chopped onion
- 1 fresh lemon
- 1 teaspoon of garlic
- 1 cup of fresh cream
- ½ teaspoon of flour
- ¼ cup of milk
- Spaghetti - or any pasta of your
- choice
- Salt and Pepper

Method

- 1** Follow the instructions of the back of the pasta and cook it as such. On a side cup mix the flour with milk until smooth.
- 2** On the side , sauté onion until soft with butter and then add garlic to it.
- 3** Add shrimps , mussels, chicken stock, salt and pepper and cook it for about 5-7 minutes and then add the flour mixture.
- 4** Add the fresh cream and cheese cook till its thick.
- 5** Once the pasta is cooked, drain the water and add it to the mixture and mix together.
- 6** Garnish with either fresh parsley or fresh coriander.

