

Recipe and Procedure for Shrimp and Scallops in Roasted Creamy Tomato Sauce  
Yield 4 servings

Ingredient	Qty x 6	Qty.
Grape Tomatoes	6 cups	1 cup
Extra virgin olive oil		1 T
Thyme, fresh, picked		1 t
Kosher salt		
Linguine, dry	5#	12 oz
Heavy cream	48 oz	8 oz
Shrimp, shelled, deveined, halved lengthwise, 21-25 or 26-30	5#	12 oz
Bay scallops	24 oz	4 oz
Lemon juice	3 T	2 t
Lemon zest	1 T	1 t
Italian flat leaf parsley, coarsely chopped	6 T	1 T

1. Preheat the oven to 375. In a large ovenproof sauté pan, toss the tomatoes with the olive oil and thyme and season with salt and pepper. Roast the tomatoes for about 25 minutes, until starting to brown and their skins split. Remove from oven and set on stovetop.
2. Meanwhile, in a large pot of boiling salted water, cook the linguine until al dente; drain.
3. To the tomatoes, add the cream and bring to a simmer. Cook over moderate heat, gently crushing the tomatoes, until the cream thickens slightly, about 3 minutes.
4. Add the shrimp and simmer over moderate heat until cooked through, about 2 minutes (this will take longer if you choose not to slice the shrimp in half). Season with salt and pepper.
5. Add the linguine to the pan along with the lemon juice and toss over low heat until the pasta is coated, about 1 minute. Add the lemon zest and parsley and toss.