

SEAFOOD PASTA

<https://lustron.home.blog/2021/04/12/seafood-pasta/>

WHAT YOU NEED

- 2 Fillets of Tilapia
- 1/4 Cup Oil
- 3 Tbsp Butter
- 1 1/2 Cup Shrimp, Frozen, Shelled, and De-Veined
- 2 Tbsp Chopped Chives
- 3 Cups Cooked Pasta

DIRECTIONS

- Begin boiling water and cooking pasta of your choice. Add oil to a frying pan and place over medium heat. Once hot add tilapia and butter. Cook for 2 minutes, then flip and cook for another 2 minutes.
- Break up tilapia into large chunks. Add the shrimp, coat, and heat until warmed, Stir in Chives, then remove from heat. Strain pasta, plate, then top with seafood and some oil. Top with grated parmesan if desired.