

# Cioppino with Bucatini

**Category:** Pasta

**Servings:** 2

**Rating:** 10

**Source:** Guy Fieri

## Description:

Just like Cioppino, but with noodles! French bread and butter for dipping is a must. Serve with an old World chardonnay or Zinfandel if you feel like a red wine.

## Ingredients:

!bucatini	1/2 lb.
!salt	as required
!pancetta	2 tablespoons, thick sliced and diced
!olive oil	2 tablespoons plus a drizzle
!shallot	1/4 cup, minced coarsely
!garlic	3 cloves, sliced VERY thinly or minced finely
!red pepper flakes	1 teaspoon
!dry white wine	1 cup
!tomato sauce	3/4 cup
!thyme	1/4 teaspoon dried, or equivalent fresh
!clams	12 or so
!shrimp	12-16, or as desired
!scallops	4-6 depending on size
!calamari	1/4 lb. rings
!Sea salt	to taste
!pepper	to taste
!basil	1-2 tablespoons, chopped coarsely
!parsley	1 tablespoon, chopped coarsely

## Instructions:

Get all the ingredients ready to go before you start. The pasta will take almost exactly the same time as the sauce.

Bring a pot of water to a boil, add salt, and then add the pasta.

Heat a heavy saucepan over medium heat and sauté the pancetta until it is crisp. Remove it to a paper towel and discard most of the fat. Add 1-1/2 tablespoons of olive oil and sauté the shallots, garlic, and pepper flakes until the shallots just start to brown, about 1-2 minutes. Add the white wine, tomato sauce, thyme, and clams and cook, covered, until the clams open, about 3-4 minutes.

Add the seafood, season with sea salt and pepper, and cook, covered until the shrimps are pink and the scallops are done, about 3-4 minutes.

Drain the pasta and add it to the sauce, mixing to cover the noodles. Transfer the pasta to a large serving dish and sprinkle with the basil, parsley, and reserved pancetta. Drizzle with olive oil and serve immediately.