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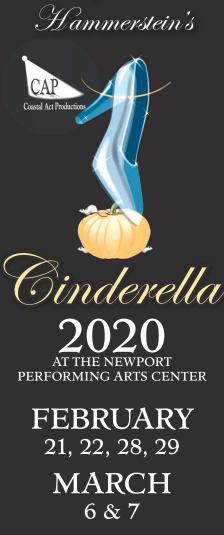
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### Seafood Marinara Over Linguine

#### Ingredients

 2 Tablespoons
 olive oil, divided

 1 cup
 chopped onion

 3 cloves
 (large) garlic, minced

 1 3/4 cups
 diced tomatoes, undrained

 1 3/4 cups
 chicken broth

 1 1/3 cups
 (12 ounce can) tomato paster

 1/2 cup
 dry red wine or water

1 Tablespoon chopped fresh basil 2 teaspoons chopped fresh oregano 1 teaspoon salt 8 ounces fresh or frozen medium shrimp 8 ounces fresh or frozen bay scallops 1 pound 3linguine, cooked, drained and kept warm

#### **Directions** Heat 1 tbsp oil in large skillet over medium-high heat. Add onion and garlic; cook for 2 minutes.

Add undrained tomatoes, chicken broth, tomato paste, wine, basil, oregano and salt. Bring to a boil. Reduce heat to low; simmer for 10 minutes.

Heat remaining oil in small skillet over high heat. Add shrimp and scallops; cook for 3 to 4 minutes or until shrimp turn pink and scallops are no longer opaque. Add to sauce. Cook for 2 to 3 minutes. Serve over hot linguine.