



Greenmarket Recipe Series

Seatuck Fish Splat Bag with Garlic Scape Orzo

Ingredients:

- *1 Seaturk Fish Splat Bag (12 Butter Clams & 12 Mussels)
- *3 Garlic Scapes
- *1/2 Yellow Onion
- *2 Tbsp Italian Parsley
- *1 Cup Dry White Wine
- 1 Cup Orzo
- 1 Cup Vegetable or Seafood Broth
- Juice from 1/2 of a Lemon
- 1 Tbsp Extra Virgin Olive Oil (EVOO)
- *available seasonally at your neighborhood Greenmarket

Instructions:

Open the Seaturk Fish Splat Bag and allow mussels and clams to soak in cold water bath while preparing other ingredients. Dice the onion and garlic scapes and finely chop the parsley. In a large deep sauté pan heat 1 Tbsp EVOO over medium heat, add onion and garlic scapes and cook until onion turns mostly translucent. Add white wine and broth, increase heat and bring to a boil. Using a slotted spoon transfer the butter clams and mussels to the sauté pan. Cover sauté pan, reduce heat to a simmer and let cook for 7 minutes. Clams and mussels should open wide after 7 minutes. Transfer open clams and mussels to large bowl using slotted spoon. Add uncooked orzo to simmering broth and stir frequently. Do not allow orzo to stick to bottom of pan. While orzo is cooking separate butter clam and mussel meat from their shells; discard shells. When orzo is cooked to the consistency of soft pasta remove from heat. This should only take a few more minutes than it takes to remove the butter clam and mussel meat from their shells and the broth should be almost entirely absorbed by the orzo. Add butter clam and mussel meat back to the sauté pan. Mix in chopped parsley, squeeze lemon juice over top of mixture and gently stir to combine.

For over 30 years, GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs visit www.GrowNYC.org. As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution please call 212.788.7900 or make a donation online.