



Bring the extraordinary flavors  
of Italy to normal life.

## MACARONI GRILL CIOPPINO AT-HOME



### INCLUDED

- 2 SOLE FILLETS
- 4 SCALLOPS
- 1 LB. MUSSELS
- 4 LARGE SHRIMP
- IMPORTED POMODORINA SAUCE

### NOT INCLUDED

- SALT & PEPPER
- ROSEMARY PEASANT BREAD
- PASTA
- RED PEPPER FLAKES
- OVENPROOF DISH

### INSTRUCTIONS

PREHEAT OVEN TO 350°F.

1. If seafood is frozen, place in the refrigerator to thaw completely, overnight is best!
2. In an ovenproof dish, place the sole fillets side-by-side.
3. Next place the scallops and shrimp around the sole fillets. Not overlapping the seafood allows the seafood to cook evenly!
4. Open the bag of mussels and drain the liquid into a bowl (you'll need the liquid as part of the recipe!) Place the mussels in a separate bowl and discard any shell fragments. Place the mussels into the ovenproof dish on top of the sole and other seafood.
5. Pour the mussel liquid, discarding any shell fragments, over all the seafood.
6. Smother the dish with all of the Pomodorina Sauce and sprinkle with red pepper flakes if you like a little spice.
7. Place in the oven and bake for approximately 15-30 minutes, until the seafood is completely cooked. The mussels shells should be open, the shrimp pink, and the sole flaky. (Cooking times may vary.)
8. Serve in bowls and finish with a squeeze of fresh lemon and salt and black pepper to taste.
9. The Cioppino is perfect when served with Macaroni Grill's famous Rosemary Peasant Bread or over your favorite pasta. Delizioso!



*Recipe Tip!*

Add a loaf of Macaroni Grill's famous Rosemary Peasant Bread to your meal kit for the perfect accompaniment to this decadent Italian seafood stew.

AVAILABLE FOR PURCHASE AT [MACARONIGRILL.COM](http://MACARONIGRILL.COM).