

# Summer SUPPER

Warm weather is here and it's time for fresh, no-fuss dinners! To keep meals new and exciting, give your grill a break and reach for **If You Care Non-Stick Parchment Roasting Bags**. Easy to use—and remarkably simple to clean up—the 100% natural, unbleached parchment roasting bags result in perfectly-cooked seafood and vegetables. Stock up on **If You Care Non-Stick Parchment Roasting Bags**, and simple and delicious meals are minutes away.

## Easy Summer Baked Seafood and Vegetables

*Serve with crusty toasted bread, rice, or pasta to sop up all the flavorful juices from the roasting bag. It's important for the oven to be hot before baking the packet. Serves 4*

- 3 Tbs. extra-virgin olive oil
- 2 Tbs. unsalted butter
- ¼ cup finely chopped shallots
- 4 medium cloves garlic, grated
- Pinch crushed red pepper flakes; more to taste
- Kosher salt
- ½ cup dry white wine
- ¼ cup coarsely chopped fresh flat-leaf parsley
- 2 large ears corn, shucked and cut into ¾-inch wheels
- 1 lb. mussels, cleaned
- 1 lb. shrimp (16 to 20 per lb.), peeled (tail segment left on) and deveined
- 12 oz. medium dry-packed scallops, cleaned and side muscles removed
- 12 oz. multicolor cherry tomatoes, halved
- One Extra Large Non-Stick If You Care Roasting Bag**
- ¼ cup thinly sliced scallions

Position a rack in the center of the oven, and heat the oven to 425°F.

Over medium heat in a medium skillet, heat the oil and butter, swirling the pan occasionally, until the butter melts. Add the shallots and cook, stirring

frequently, until soft but not brown, about 1 minute. Add the garlic and pepper flakes, and cook until just fragrant, about 30 seconds. Add 1 tsp. salt and the wine, and cook, stirring constantly, until the mixture begins to simmer, about 1-½ minutes. Remove from the heat, stir in the parsley, and set aside to cool completely.

Meanwhile, put the corn, seafood, and tomatoes in a large bowl. Add the oil-butter mixture to the bowl, and toss until the seafood and vegetables are well coated. Put the open parchment bag seam side down on a large rimmed baking sheet. Pour the contents of the bowl into the bag. Seal the open end by folding tightly twice (about 2-inch folds), then gently tucking the overlapping sides of the bag into rim of the baking sheet. Give the baking sheet a quick shake to even out the mixture in the bag.

Transfer the sealed packet to the oven and roast, undisturbed, 17 to 18 minutes. Remove from the oven, and let rest for 5 minutes before opening the bag at the table. Top with the scallions, and serve.

