



Mo's Seafood Cioppino

Sauté:

1/4 Cup olive oil
1/2 large onion chopped
3 green onion chopped
1 green pepper chopped
1-Cup Fresh Mushrooms sliced
1/2 TBL. Garlic powder
1/4 Cup parsley
1 Bay Leaf
1/2 tsp. salt
1/2 TBL Black Pepper
1/2 TBL. Rosemary
1/2 TBL. Thyme
1 10 1/2 oz can tomato sauce
1 10 1/2 oz can tomato puree
3-cup mushroom broth
1 cup red wine

Simmer for 20 minutes. Pour over your favorite shellfish and or salmon or white fish. Grate fresh Parmesan cheese over the top. Serve with warm crusty bread.