

Seafood Cioppino



Ingredients

- 1 can (28 ounces) diced tomatoes, undrained
- 2 medium onions, chopped
- 3 celery ribs, chopped
- 1 bottle (8 ounces) clam juice
- 1 can (6 ounces) tomato paste
- 1/2 cup white wine or 1/2 cup vegetable broth
- 5 garlic cloves, minced
- 1 tablespoon red wine vinegar
- 1 tablespoon olive oil
- 1 to 2 teaspoons Italian seasoning
- 1 bay leaf
- 1/2 teaspoon sugar
- 1 pound haddock fillets, cut into 1-inch pieces
- 1 pound uncooked shrimp (41-50 per pound), peeled and deveined
- 1 can (6 ounces) chopped clams, undrained
- 1 can (6 ounces) lump crabmeat, drained
- 2 tablespoons minced fresh parsley
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Directions

- In a 4- or 5-qt. slow cooker, combine the first 12 ingredients. Cook, covered, on low 4-5 hours. Stir in seafood. Cook, covered, until fish just begins to flake easily with a fork and shrimp turn pink, 20-30 minutes longer. Remove bay leaf. Stir in parsley.

Amazing served over pasta or as a soup! Top with nutritional yeast.

<https://www.tasteofhome.com/recipes/seafood-cioppino/>