Shrimp and Chicken Pasta

1 pound shrimp, peeled and deveined

1 cup cooked chicken

1/2 pound basil

1/2 onion, diced

1 clove garlic, minced

1/4 cup fresh basil, chopped

14 ounce can tomato sauce

1/4 cup heavy cream

1/4 cup sherry

Cook pasta according to package directions.

Heat 1 Tablespoon oil and 1 Tablespoon butter in skillet and saute until pink and cooked through.

Remove from skillet and add 1 more Tablespoon oil.  Add onion and garlic and cook 3 minutes.

Add sherry and cook until evaporated.

Add tomato sauce and bring to a boil.

Reduce heat and add cream.

Add shrimp, chicken, and basil.

Add pasta.