

LINGUINE ALLE VONGOLE



Ingredients

- 1 lb dried pasta or 1.5 pounds fresh pasta
- 3 large garlic cloves, minced
- 2 shallots, finely diced
- 1 TBS olive oil
- 2 lbs littleneck clams, washed and scrubbed*
- 3 cans chopped clams**
- 1 C clam juice***
- 1 C dry white wine
- salt and pepper
- pinch of red pepper flakes, optional
- 1/2 bunch fresh flat leaf parsley, chopped



Instructions

1. Cook pasta according to directions on package, set aside
2. In a large pan, heat olive oil over medium-high and add garlic and shallot. Cook until fragrant, about 2 minutes, then add chopped clams, whole littlenecks, clam juice, white wine, a little bit of salt and pepper and the red pepper flakes. Bring to a low simmer, then cover and let the clams steam and open up, moving the pan around a few times but not opening the lid until they've opened. Any clams that don't open, discard.
3. Combine the linguine with the clam sauce and mix to combine. Taste for more salt if needed, then stir in the parsley. Serve in bowls with grilled or toasted bread to sop up all that yummy sauce.

*If you only plan to use littlenecks and no canned clams, consider doubling this amount.

**Drain the juice into a measuring cup and use that instead of buying a bottle of clam juice, the clam juice is only necessary if you're not using canned clams.

***See above note about the clam juice