

Dana's Dish

Pasta with clams, aka Linguine alle Vongole

Ingredients:

- 6 oz linguine (about 3 oz per person)
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons unsalted butter
- 1 can baby clams (serves two)
- 1 tablespoon finely chopped Italian parsley leaves (or 1 tsp. dried chopped parsley)
- Parmesan flakes
- Salt to taste

Instructions:

Heat water and cook linguine per package.

While linguine is cooking, heat a deep skillet, add olive oil and butter. Lightly saute the garlic and add the clams, and the clam juice from the can. Stir. Drain and add the linguine into the skillet and add salt to taste. Add the parsley, stir to combine well. Dish out, sprinkle with Parmesan and serve immediately. Leftovers are great!

- * You can use canned white clam sauce with the same results; great for the extra convenience.



Note: Let me know if you make this recipe and love it! Email me at info@livingwithdana.com. Thanks!