

FROM THE RENZI KITCHEN

Clam and Bacon Stew – small plate

Yield 1 Serving

Ingredients

- 30173 • 1 fl oz Olive Oil
- 23086 • 1/8# Bacon, cooked, chopped and fat reserved
- 68351 • 1/8 tsp Paprika
- 45242 • 1/2# Corn
- 88212 • 1/4 pt Grape Tomatoes
- 44102 • 1/4# Clams in Shell
- 88412 • Parsley to garnish



Instructions

Heat reserved bacon fat in a large sauté pan add corn, tomatoes, clams and paprika. Sauté until heated through add bacon and parsley, serve immediately!