

FROM THE RENZI KITCHEN

Quick Pasta with Whole Clams in Shell

Ingredients

- #30174 • 2 fl oz Olive Oil
- #88121 • 1 oz Garlic, chopped
- #88823 • 1 oz Shallots, small dice
- #44102 • 1 # Whole Clams in Shell
- #00000 • 2 fl oz White Wine
- #36426 • 3 fl oz Marinara Sauce
- #88414 • ½ oz Basil, chiffonade
- #70020 • 6 oz Linguini, cooked



Instructions

In a large sauté pan, heat olive oil. Add garlic and shallots; cook until fragrant. Add whole clams and white wine. Sauté until shells open, then add marinara. Add fresh basil and toss with linguini.

**Recipe adapted from PanaPesca*