



Linguine alla Vongole

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 15 minutes

Total Time: 20 minutes

Ingredients

- 1 pound linguine or spaghetti
- 2 large garlic cloves, finely chopped
- 1 tsp crushed red pepper flakes (or to taste)
- 1/3 cup olive oil
- 3 pounds small clams
- 1 cup clam juice
- 1 cup dry white wine
- Kosher salt
- 1 cup fresh Italian parsley, finely chopped

Instructions

Bring 3 quarts of water to a boil in a 5-quart pot. Season with salt; add pasta and cook, stirring occasionally, until al dente, about 9 minutes. Drain.

Meanwhile, in a large saucepan over medium heat, warm the garlic and crushed red pepper flakes in the olive oil until the garlic golden brown, about 1 minute.

Add the clams, clam juice and wine. Cover and simmer over medium heat, shaking the pan occasionally until all the clams open, about 3-5 minutes.

Transfer pasta to a large serving bowl. Add the clams, sauce and parsley and toss well. Serve immediately.