

PASTA WITH CLAMS



By Food lovers recipes

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Sauce

1 kg frozen clams (fresh ones are better)

2 cloves garlic chopped

Handful italian parsley chopped

8 tablespoons olive oil

1/2 glass dry white wine

Soak Clams in salt water until you see they expel sand thereafter change the water at least twice after that and making sure you rinse them properly until water clear of any traces of sand.

In a pot place olive oil and when warm add your garlic let it sauté until transparent the add your clams and cover until they open PLEASE NOTE discard any clam that does not open. Add your wine and let it cook until wine evaporated. Add Parsley . Don't let the clam water dry out as you need to add to the Spaghetti.

In a separate pot boil about two liters of water with a handful coarse salt. When water is boiling add 250gr Spaghetti and cook as per instructions on box about 12 mins.

Drain your pasta then add your Clam sauce and mix.

SOURCE/PHOTO: Sabrina Merli