

Spaghetti alle vongole



Recipe By FoodieBook

Ref: 218

Heading: Pasta

Cuisine: Italian

Food Type: Seafood

No of Portions: 4

Ingredients & Prep

300 g Spaghetti dried

1200 g Carpet-shell clams, cleaned

2 Garlic cloves chopped fine

20 g Fresh Parsley flat leaf chopped

80 ml Extra-virgin olive oil

1 Red chilli finely chopped (optional)

to taste Salt for pasta

Garnish

sprinkle Fresh Parsley flat leaf chopped

Method

Step 1 - Place the clams, two tablespoons of olive oil, together half the garlic & chopped parsley in a pan large enough to add the spaghetti in later. Cover with a lid, & cook over high heat until the clams open, shaking the pan from time to time.

Step 2 - Pluck meat out of the clams, set aside a few clam shells for later, discard the rest, pour off the cooking liquid accept the last bit as this may have sand in it.

Step 3 - Next, cook the spaghetti to al dente (just cooked with a little bite) in salted water, drain.

Step 4 - Meanwhile clean the clam pan removing any s& & fry off the remaining garlic & chilli (if used) in 4 tablespoons of olive oil. Add the clam meat, & the clam cooking liquid, fry for a few minutes, add spaghetti & heat through flipping or stirring for 1 min or so.

Step 5 - Plate spaghetti clam mixture & decorate with saved shells & sprinkle with parsley.

Suggestion & Tips

You can change to any shellfish of choice & add a little lemon juice of zest.