

# **RECIPE**

## ***CLAM VONGOLE***

### **EQUIPMENT**

medium sauté pan with cover

### **INGREDIENTS**

- 1 lb clams, in shell
- ½ lb cooked fettuccine in olive oil
- 2 tbsp olive oil
- 2 tbsp butter
- ½ tsp minced garlic
- ¼ cup red onion, chopped
- ½ cup dry white wine
- ¼ cup fresh basil, chopped
- ¼ cup cilantro, chopped
- 2 stems fresh mint, leaves only
- 1 pinch chile pepper flakes
- 1 tsp herbs du provence
- 1 tbsp shredded parmesan cheese
- 1 pinch Italian parsley, chopped

sliced lemon for garnish

### **DIRECTIONS**

1. add olive oil, butter, onion and garlic to sauté pan and cook for 1 minute on medium heat
2. add clams, white wine, mint, chile pepper flakes and cover
3. cook for 3-4 minutes or until clams start to open
4. add basil and cilantro, toss and cook uncovered for 1 minutes or until all clams are open (discard any clams that refuse to open)
5. add fettuccine and toss
6. plate in pasta bowl, arranging clams to present on top
7. top with parmesan cheese and Italian parsley
8. garnish with sliced lemon