

Linguine and Canned Clams

Ingredients

5 clv Garlic (sliced)
6 T Olive Oil
1/2 t Red Pepper Flakes
1 c White Wine
3 cn Chopped Clams (6.5 oz each or
4 10 oz.)
8 oz Linguine
1/2 t Salt (plus 1 tablespoon)
1/4 t Ground Black Pepper
2 T Unsalted Butter
1 Shallot (chopped)
1 Lemon
1/4 c Parsley (chopped)

Instructions

1. Bring a large pot of water with 1 tablespoon salt to a boil over medium-high heat. Meanwhile, prepare the sauce.
2. Heat 2 tablespoons of the olive oil in a 12-inch frying pan over medium-low heat until shimmering. Add the garlic and shallot and cook until fragrant and translucent, about 2 minutes. Add red pepper flakes and cook for 1 minute more.
3. Increase the heat to medium-high. Add white wine and cook until the liquid is reduced by half and it smells sweet and fragrant, about 3 minutes. Meanwhile, open cans of chopped clams but do not drain.
4. Using the lid of the can as a strainer, pour the clam juice from the cans into the pan. Reserve the clams for later. Bring the liquid to a simmer.

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Drizzle in the remaining 1/4 cup olive oil and stir with a wooden spoon to incorporate the oil into the broth fully. Bring to a strong simmer but not to a boil, adjusting the heat as needed.

Reduce the heat to maintain a bare simmer while you cook the pasta.

5. Add dried linguine pasta to the boiling water and cook for 2 minutes less than package directions for al dente, about 7 minutes.

6. Using tongs, transfer the linguine directly into the pan of clam broth (it will look quite soupy).

Add 1/2 teaspoon salt and the 1/4 teaspoon black pepper. Cook over medium-high heat, tossing the pasta often, for 4 minutes. If the pan is dry, add the pasta water a tablespoon at a time as needed. Add the reserved clams and gently toss until fully

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combined and the clams are just warmed through (do not overcook), about 2 minutes more.

7. Remove the pan from the heat. Squeeze the juice from 1/2 lemon over the pasta. Add 2 tablespoons unsalted butter and the parsley. Stir and toss vigorously until the butter is melted and the parsley is evenly distributed. Cut the rest of the lemon into wedges. Serve with more chopped parsley, grated Pecorino Romano cheese, and the lemon wedges.