

Red Clam Sauce with Linguine

Ingredients

1 lb Linguine
2 T Olive Oil
5 clv Garlic (chopped)
13 oz Clams (canned, chopped)
28 oz Diced Tomatoes (canned)
2 T Tomato Paste
1 t Italian Seasoning
1/4 c White Wine
1/4 t Crushed Red Pepper
1 T Salt (plus a pinch)
0 pn Ground Black Pepper
1/2 c Parsley (chopped)

Instructions

1.Heat 2 tablespoons of olive oil over medium heat in a large skillet until it sizzles. Add the garlic and cook until it becomes fragrant about 2 minutes. Keep an eye on the garlic to prevent it from burning.

2.Stir in the juice from the canned clams, chopped tomatoes, tomato paste, white wine, Italian seasoning, and crushed red pepper. Season with salt and pepper. Bring the mixture to a boil, then reduce the heat and let it simmer for 20 minutes, stirring occasionally.

3.Meanwhile, place a large pot of water on high and bring to a boil. Add 1 tablespoon of salt and then add your pasta. Cook the pasta for 3 minutes. Set aside.

4.Add the chopped clams to the sauce and cook for

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about 5 minutes. Add the linguine to the sauce and mix well. Season with salt and pepper and mix well. Add parsley and mix again. Serve immediately with Parmesan cheese, if desired.