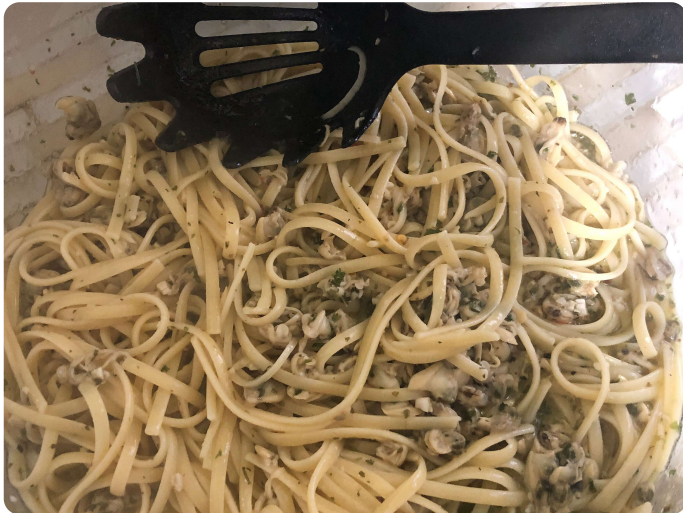




Linguine and Clam Sauce

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

5

Description

This is a very easy and tasty recipe My family loves it Try serving it with a green salad and garlic bread if desired

Ingredients

- - 1 pound linguini pasta - ¼ cup olive oil - ¼ cup butter - 2 (6.5 ounce) cans minced clams
- drained with juice reserved - 4 cloves crushed garlic - 2 tablespoons chopped fresh parsley - salt and pepper to taste - 2 tablespoons grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. In a small saucepan over medium heat
2. warm oil
3. butter
4. reserved clam juice
5. garlic and parsley; stir and simmer for 5 minutes. Add clams and salt and pepper to taste. Pour over pasta and toss with Parmesan cheese; serve.