



INGREDIENTS

INGREDIENTS

- 2 Lbs. of mussels
- 1 Lbs. of clams
- 1 TBSP of olive oil
- 2 chopped shallots
- 2 chopped garlic cloves
- 2 cups of passata
- 1 ½ cups of Chardonnay white wine
- 1 TBSP of unsalted butter
- 1 TBSP Sriracha sauce
- 1 TBSP of chopped parsley
- 1 TSP of baking soda
- 1 TBSP of lemon zest
- 1 TBSP of lemon juice
- 1 TBSP of unsalted butter



STEAMED MUSSELS & CLAMS

By Caterina Romano's Kitchen

DIRECTIONS

1. Clean the mussels and clams. If any are open, tap and see if they close. If not discard them.
2. In a large shallow pan, heat the olive oil over medium heat.
3. Add the shallots and sauté for a few minutes until they are soft.
4. Add the garlic and cook until fragrant, about 1 minute.
5. Stir in the passata and white wine. Simmer for 10-15 minutes and let it reduce by half.
6. Add the butter, Sriracha sauce, parsley & baking soda.
7. Season to taste with salt & pepper.
8. Add the lemon zest and juice.
9. Add the mussels and clams to the pan, cover and cook over medium-high heat until they open, about 3-5 minutes.
10. Stir in the remaining tablespoon of butter for a rich and silky sauce.
11. Serve with spaghetti and baguette bread to soak up the delicious broth.

ENJOY THE STEAMED MUSSELS & CLAMS