



INGREDIENTS

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- ½ packet of linguine pasta
- 2 TBSP of olive oil
- 3 anchovies
- 2 whole garlic cloves
- 1 TBSP of pepper flakes
- 1 ½ Lbs. of vongole
- 1 cup of Chardonnay wine
- ¼ cup of chopped fresh parsley



LINGUINE ALLE VONGOLE

By Caterina Romano's Kitchen

DIRECTIONS

1. Bring a large saucepan of salted water to boil.
2. Heat the olive oil in a frying pan over medium-high heat.
3. Add the anchovies, whole garlic and pepper flakes. Sauté until the anchovies dissolve and the garlic is nicely colored. Remove the garlic and discard it.
4. Add the vongole along with the white wine to the pan.
5. Stir them gently with a wooden spoon. Cover and simmer until the clams open up.
6. Add the linguine to the boiling water and cook for 2 minutes less than cooking instructions.
7. Add the pasta to the clam sauce.
8. Thoroughly coat the pasta with the sauce and continue cooking for 2 more minutes.
9. Taste test and season with salt and pepper.
10. Serve in plates with a sprinkle of fresh chopped parsley as an option.

ENJOY THE LINGUINE ALLE VONGOLE