

Linguini with Red Clam Sauce

Serves 6

Ingredients

- 36 Fresh Manila clams, cleaned
- 2 Cloves garlic, bruised
- 1 Cup dry white wine
- 1 Bunch Italian parsley, chopped
- ½ Large onion, sliced
- 1 Tablespoon olive oil
- 1 24 oz. Jar of Terlato Kitchen Pomodoro Sauce
- 1 Pound linguini

Preparation

1. Steam the clams in a sauce pan with the wine, garlic, and 1/2 the parsley, bring to a boil then cook 5 minutes shaking pan frequently, discard those that don't open, reserve liquid
2. Place clams in a colander, reserve the juices, strain the reserved liquid
3. In a sauce pan, sauté onions in olive oil until soft
4. Add jar of Terlato Kitchen Pomodoro Sauce
5. Add all strained juices, cook 10 minutes longer, add remaining parsley, and empty clams
6. After 10 minutes, remove shells and clams, cook 3 minutes
7. Cook the pasta in salted boiling water until al dente
8. In a large serving bowl combine sauce and pasta mix well sprinkle with parsley, serve

