

## MORTON & BASSETT SPICES®

# Clam Linguine



- 3 tablespoons olive oil
- 3 tablespoons unsalted butter
- 1 teaspoon Morton & Bassett Chopped Garlic
- ½ teaspoon Morton & Bassett Red Chili Flakes
- 2 teaspoons Morton & Bassett Parsley
- ½ cup white wine
- 2 tomatoes, diced
- 1 lemon, zested and juiced
- 1 pound of Manila clams, cleaned
- 1 package linguine noodles
- 3-4 sprigs flat leaf parsley, chopped

In a large saucepan, add olive oil and butter over medium high heat. Add M&B Chopped Garlic, M&B Red Chili Flakes, and white wine. Carefully stir, then add tomatoes, lemon zest, and lemon juice. Let cook for 4-5 minutes, allowing the tomatoes to soften. In a large pot, cook linguine noodles to package instructions. Bring the tomato and wine sauce to a gentle simmer before adding the clams. Cover with a lid and cook for 5-8 minutes, until all the clams have opened up. Discard any clams that haven't opened. Toss cooked linguine with the clams and sauce. Top with fresh parsley and ½ teaspoon M&B Parsley on each serving.

Servings: 4 | Time: 40 minutes



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