



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 98



Fettuccine with Little Neck Clams & Cherry Tomatoes

Cooks Note: This simple, savory dish of pasta and clams tossed in olive oil and white wine is on menus all throughout Italy. Delicious, versatile and simple to prepare, it makes an excellent addition to summer menus.

Bon Appétit
George

(photo by Marc-Henri)

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Fettuccine with Little Neck Clams & Cherry Tomatoes

PREPARATION

- 1 - Bring large pot of water to boil for pasta. Generously salt.
- 2 - Discard any clams with cracked shells and/or any that do not close when tapped.
- 3 - In a large saucepan over medium-high heat, heat olive oil. Add garlic, onions, and chili flakes. Let cook until onions start to soften. Add cherry tomatoes and cook until their skins start to wrinkle. Add clams, clam juice and white wine. Cover and let cook until clams start to open, about 3 to 6 minutes. Remove and discard any clams that remain closed.
- 4 - Meanwhile as clams are cooking, cook pasta until al dente. Drain pasta and add to clams. Toss to combine. Add parsley a splash of lemon juice and toss to mix. Serve immediately.

INGREDIENTS

- 3 1/2 pounds fresh Little Neck clams
- 4 tablespoons extra virgin olive oil
- 2 garlic cloves, chopped
- 1/2 onion, chopped
- 1 tablespoon dried chili flakes
- 1 pint cherry tomatoes, halved
- 1/4 cup clam juice
- Splash of dry white wine
- Splash of lemon juice
- 1 large handful of parsley, chopped finely
- 1 pound fettuccine

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