

Linguine with White Clam Sauce



PREPARATION TIME
5 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
breadsticks



Canned clams are available minced, chopped or whole.

Whole clams are the most tender but also the most costly.

You can save money and use minced or chopped clams with equally good results.

SHOPPING LIST

- fresh parsley • fresh basil
- clams • lemon
- linguine

ON HAND

- butter • olive oil • garlic
- dried oregano • salt

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INGREDIENTS

- 5 tablespoons butter
- 3 tablespoons olive oil
- 3 cloves garlic, chopped
- 1/2 cup chopped fresh parsley
- 1/4 teaspoon dried oregano
- 1 tablespoon chopped fresh basil or 1 teaspoon dried basil
- 1/2 teaspoon salt
- 2 (7-ounce) cans minced clams
- 16 ounces linguine
- 1 tablespoon lemon juice

SERVES 4

COOKIN'
Xpress

- For an easy way to peel garlic, toss the cloves in a nonstick skillet set over medium-low heat for 3 minutes. Let cool and the skins will slip right off.

Make Ahead

You can cook the pasta up to 4 hours ahead. Drain well and toss with 1 tablespoon olive oil. Refrigerate until ready to reheat and serve.

VARIATION

For red clam sauce, add an undrained 15-ounce can of chopped tomatoes in step 2.

1 Heat butter and olive oil in a medium skillet over medium-high heat; add garlic. Cook, stirring occasionally, until garlic is golden, about 3 minutes.



2 Add parsley, oregano, basil and salt to skillet; mix well.

3 Add undrained clams to skillet. Bring mixture to a boil. Simmer about 5 minutes. Meanwhile, cook pasta according to package directions; drain.



4 Add lemon juice to skillet. Cook for about 1 minute. Place pasta on a serving platter. Pour sauce over pasta.