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Clam Pasta

JERNEJ KITCHEN

CLAM PASTA

Pasta with clams is a quick, delicious, light, and fresh dish prepared in just 20 minutes. You can use either fresh or frozen vongole clams.

- serves
  4
  people
- preparation:
  5
  minutes
- cook:
  15
  minutes
- total time:
  20
  minutes

vegetables
Place a Tefal Unlimited deep pan over medium heat. When the heat indicator turns dark red, add olive oil, chopped shallot, chopped garlic, and chopped pepper. SautÃ© for 2â□□3 minutes, stirring occasionally.

clams
Add the clams to the vegetables along with half of the chopped herbs, then pour in the wine. Lightly season with salt and pepper. Cook over medium heat for 5 minutes, covered with a lid.

Pasta
Place a pot of salted water over medium heat. When the water comes to a boil, add the pasta and cook it according to the instructions on the package. Make sure the pasta is cooked al dente. Drain it, reserving 200 ml (2/3 cups) of the cooking water.

clam pasta
Add the pasta to the clams and mix well to combine everything. Sprinkle with herbs, divide among four plates, and serve. Optionally, drizzle with olive oil and add a wedge of lemon.

Clam Pasta

3 tbsp olive oil

1 shallot

4 garlic cloves

1 red bell pepper

500 g (17.6 oz) fresh or frozen clams

1 tbsp parsley, chopped

1 tbsp dill, chopped

180 ml (2/3 cup) white wine

300 g (10.5 oz) Orzo or Risoni pasta

Tools and equipement

tefal unlimited deep pan
cutting board
kitchen knife
pot