

Clams alla Puttanesca

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Serves 2



Ingredients:

30 Littleneck Clams (scrubbed and clean)
¼ cup Extra Virgin Olive Oil
1 TBSP Unsalted Butter
2 cloves of Garlic slightly smashed
2 Tomatoes seeded and diced
¼ tsp Red Pepper Flakes
½ cup dry White Wine
12 Kalamata Olives (pitted and halved)
1 ½ tsp Capers (drained)
6 oz. Spaghetti
Sea Salt to taste
Chopped Flat Leaf Parsley for Garnish



Directions:

Prepare the spaghetti as directed on the package.

Meanwhile In a large deep pot, heat the olive oil and butter over medium heat. Add the garlic cloves and sauté until lightly browned. Discard the garlic. Add the tomatoes and red pepper flakes and sauté for 3 minutes. Add the wine, clams, olives and capers. Cover the pot and cook until the clams have opened completely (5-10 minutes). Discard any clams that don't open. Taste the sauce and salt to taste. (It may not need any salt as the olives and capers are salty.) Drain the spaghetti and divide between two shallow bowls. Top each with half of the clams and sauce. Garnish with the parsley and serve with crusty bread for sopping the sauce.

- Before cooking clams make sure they close completely – tap them lightly when cleaning them. Clams that don't close should not be prepared.