

WMTW TV8
Chef Tracy Sabol

Linguini & White Clam Sauce
Ingredients

- 2-3 (6.5 ounce) cans minced clams, with juice
- ½ cup extra virgin olive oil
- 3 cloves garlic finely chopped
- 1 tablespoon dried basil (or as I like to do it 4 dashes)
- Fresh parsley
- ground black pepper to taste
- salt to taste
- 2 tbsp grated parmesan cheese
- 1 (16 ounce) package linguini or thin spaghetti pasta

Directions

- 1. Cook pasta according to package directions al dente**
- 2. Sauté garlic in olive oil. Once garlic is tender add clam juice from can.**
- 3. Add salt, pepper and basil. Once mixture starts to boil lower heat and add clams and parmesan cheese.**
- 4. Add pasta to mixture and toss. Once pasta is tossed and covered with clam sauce, plate. Sprinkle cheese and fresh parsley on top of pasta. Serve**