



LITTLE NECK CLAMS AND FETTUCCINE

PREP TIME: 15 MINUTES

COOK TIME: 20 MINUTES

SERVES: 4

INGREDIENTS

1 teaspoon slivered garlic
1 red bell pepper, small diced
1 yellow bell pepper, small diced
24 littleneck clams
2 cups white wine
2 tablespoons chopped parsley
Olive oil, as needed
Salt and pepper to taste

DIRECTIONS

1. Preheat the grill to medium-high.
2. In a heavy-bottomed sauce pan, heat 4 tablespoons of olive oil and sauté the garlic and peppers. Add the clams and with wine and cover. Allow the clams to steam until they are open, about 5 minutes. Add the parsley last and season with salt and pepper to taste.
3. Boil the Fettuccine.
4. Add the clams and clam juice over the Fettuccine and serve.

