

Linguine with Clam Sauce



Serving: 4



Preparing Time: 15 min



Total Duration: 30 min

Ingredients

- ♦ Linguine
- ♦ Fresh clams
- ♦ Garlic
- ♦ White wine
- ♦ Olive oil
- ♦ Parsley

Directions

- ♦ Sauté garlic in oil.
- ♦ Add clams and wine.
- ♦ Cover until clams open.
- ♦ Toss with cooked linguine and parsley.

Notes

A seafood pasta with steamed clams, garlic, and white wine.

