



Linguine w/ Clams and Fresh Herbs

Source: Bon Appetite Feb. 2005

Serving Size: 2

Prep Time: ~ 20 minutes

Cooking Time: ~ 20 minutes



(image from William Sonoma)

Instructions

- Cook linguine in a large pot of boiling salted water until tender but still firm to bite, stirring occasionally. (follow cooking instruction on linguine box, start checking ~2 min before its done)
- In the mean time, heat oil in heavy large skillet over medium-high heat
- When linguine is done, drain and set it aside
- Add garlic to skillet and sauté until fragrant, about **30 seconds**
- Add canned clams with juice, basil, tarragon, and parsley
- Add fresh clams, cover
- Reduce heat to medium and cook until clams open, **about 6 minutes**
- Using tongs, transfer fresh clams to a bowl, discard any clams that do not open, loosely cover bowl to keep warm.
- Add cooked linguine and whipping cream to sauce in skillet, toss over medium-high heat until sauce is thick enough to coat pasta, about **1 minute**
- Top with clams and parsley and serve

Ingredient List

- 8 oz linguine
- 2 tbs olive oil
- 2 garlic cloves, chopped
- 6.5 oz caned chopped clams w/ juice
- 1 tbs chopped fresh basil
- 1 tbs chopped fresh tarragon
- 1 tbs chopped fresh parsley
- 18 small fresh clams (Manial or Littleneck)
- ¼ cup whipping cream
- Parsley leaf for garnishment