

EDITOR'S TIP

extra credit

You can substitute $\frac{1}{4}$ cup chopped fresh parsley for the dried.



KATHI H.

"I reduced the olive oil to just a few tablespoons and used it to sauté the garlic with some minced onion. I also added $\frac{1}{2}$ cup each white wine and heavy cream. The dish came out beautifully, but the sauce got even creamier the next day for leftovers."



LESLEY

"My family loved this. I added an extra can of clams, and everyone still fought over them. I'll use four cans next time! The garlic bread I served it with was perfect for soaking up the sauce."



★★★★★
384 REVIEWS

Submitted by:
[Name]
[Location]

QUICK

Linguine and Clam Sauce

allrecipes.com/linguine-and-clam-sauce

- 1 pound dried linguine
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ stick butter
- 2 (6.5-ounce) cans minced clams, drained; with juice reserved
- 4 cloves crushed garlic
- 2 tablespoons dried parsley
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 2 tablespoons grated parmesan cheese

1. Bring a large pot of lightly salted water to a boil over high heat. Add pasta and cook until al dente, 8 to 10 minutes. Drain well.
2. Meanwhile, heat oil, butter, reserved clam juice, garlic, and parsley in a saucepan over medium heat. Simmer, stirring, 5 minutes.
3. Stir in clams, salt, and pepper. Pour sauce over pasta and toss with cheese.

PER 2-CUP SERVING: 699 CAL; 27.5g FAT (9.9g SAT); 20.8g PRO; 91g CARB; 3.8g FIBER; 1,005mg SODIUM; 41mg CHOL

PAMELAMMA

"I added a little white wine and lemon juice to the sauce while it was simmering, which gave it a little pizzazz. Next time, I might use fresh, whole clams."