

Linguine with U.S. Farm-Raised Clams

Pasta dishes call for creativity. One variation would be to add U.S. farm-raised shrimp.

50 U.S. farm-raised littleneck clams
2 Tbsp. olive oil
2 cloves garlic, chopped
½ cup white wine
1 cup chicken stock
6 Tbsp. butter
1 lb. linguine, cooked
16 grape tomatoes, cut in half
1 Tbsp parsley, chopped
Salt and pepper to taste

Heat olive oil in a large frying pan. Add garlic and clams and cook until garlic turns golden. Add wine, stock, and butter. Add cooked linguine, tossing constantly until sauce starts to reduce, and clams open (discard any clams that don't open). Add cherry tomatoes, parsley, salt, and pepper to taste.