

upclose & tasty

Linguine and Clams with Almonds and Herbs *Inspired from Bon Appétit*

Ingredients

1/2 cup unsalted, almonds, coarsely chopped
2 tablespoons chives, chopped
2 table spoons flat-leaf parsley, finely chopped
1 tablespoon and 1/2 cup olive oil
Salt & pepper to taste
4 large garlic cloves, thinly sliced or minced
3/4 teaspoons crushed red pepper flakes
1/4 cup dry white wine
1-2 pounds little neck clams
12 oz. linguine

Preparation

- 1. Mix almonds, chives, parsley, and 1 tablespoon oil in a small bowl; season with salt and pepper. Set aside.*
- 2. Heat remaining 1/4 cup oil in a large pot over medium heat.*
- 3. Cook garlic and red pepper flakes, stirring occasionally, until garlic is softened, about 2 minutes.*
Note: *Be careful not to burn the garlic.*
- 4. Add wine, bring to a boil, and cook until reduced by half, about 2 minutes.*
- 5. Add clams and increase heat to medium-high; cover pot.*
- 6. Cook, shaking pot occasionally, until clams have opened, 5–8 minutes*
Note: *Discard any clams that do not open.*
- 7. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente.*
- 8. Drain, reserving 1 cup pasta cooking liquid.*
- 9. Add pasta and 1/2 cup pasta cooking liquid to clams and toss to coat.*
- 10. Cook, tossing and adding more cooking liquid as needed, until sauce coats pasta, about 2 minutes.*
- 11. Season with salt and pepper.*
- 12. Serve linguine and clams topped with reserved almond-herb mixture.*

Enjoy!