



Recipe
suggestions

Spaghetti vongole (serves 2)

Ingredients

- > 150g spaghetti
- > 800g clams
- > 100ml Prosecco
- > 1 tbs parsley leaves, chopped
- > 1 tsp dried chillies
- > 1 garlic clove, peeled and finely chopped
- > 1 lemon
- > salt and freshly grated pepper
- > 1 tbs olive oil

Method

- > Rinse the clams under cold water
- > Finely chop the parsley, chilli and garlic
- > Heat the oil in a large saucepan and add the garlic, cooking until just coloured
- > Add the chilli, clams and Prosecco, cover and cook on a high heat to open the clams (this should take approx 3 minutes). Discard any that do not open. Season and keep warm.
- > Cook the spaghetti as per packet instructions, drain and add to the clam saucepan. Toss thoroughly and cook together on a high heat for 2 minutes, removing any empty shells.
- > Take the saucepan off the heat and sprinkle the parsley and squeeze the lemon juice over the top
- > Serve immediately with crusty bread

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