

Red Clam Pasta

– Andrew

Yield: ~4 to 6 servings

Ingredients:

- 2 cans clams
- 1 can diced tomatoes (28 oz)
- 500 g of pasta (any shape you like)
- Olive oil (~ 2 tbsp)
- 6 cloves of garlic (rasped or chopped fine)
- Dried basil, oregano, hot pepper flakes
- Parsley (handful, fresh, coarse chopped)
- Parmesan cheese

Method:

1. Bring pot of salted water to a boil to cook pasta
2. Meanwhile add olive oil to a dutch oven (or pot large enough to contain pasta and sauce) over med to med/high heat
3. Add sprinkling of dried basil, oregano and hot pepper flakes and allow to steep in hot oil to release flavour (a few minutes, adjust heat if oil gets too hot)
4. Add pasta to boiling salted water and cook until not quite done (i.e. still a bit chewy) and remove from cooking water
5. Add garlic to oil and spices and stir to cook (< 1 minute)
6. Add clams, liquid from cans, and diced tomatoes to pot and bring to a boil, taste for salt
7. Add pasta to sauce, stir well, and bring back to boil
8. Reduce heat to a simmer and cook to thicken sauce and finish pasta.
9. Stir in parsley and serve with parmesan cheese