

A recipe from



Spaghetti with Clams

Ingredients

1 lb [Racconto Spaghetti](#)
1/2 cup [Racconto Extra-Virgin Olive Oil](#)
2 shallots, thinly sliced
1 Tbsp [Racconto Chopped Garlic](#)
2 1/2 lbs Manila clams, scrubbed clean
1/2 cup fresh parsley, chopped
1/2 cup dry white wine
2 Tbsp unsalted butter, diced into small cubes
Sea salt and freshly ground black pepper
1 lemon, zested, for garnish



Total Prep Time: 30 minutes
Serves: 6

Preparation

In a large pot, bring 6 quarts of salted water to a boil. Add pasta, stirring constantly in the beginning to prevent it from sticking together. Cook until al dente, about 8 minutes.

Meanwhile, heat the olive oil in a large sauté pan. When almost smoking, add shallots and garlic and sauté until soft and translucent, about 3 to 4 minutes, being careful not to burn the garlic. Add the clams and wine. Cover and simmer for 6 to 8 minutes or until most clams have opened.

Add 2 tablespoons chopped parsley. Whisk in butter to thicken sauce slightly.

Drain pasta in a colander. Do not rinse pasta with water - this will remove the pasta's natural starches. Place pasta into the clam sauté pan and mix thoroughly. Check seasoning.

Pour pasta into large serving bowl. Zest lemon over the dish, being careful not to zest the white part of the lemon, which is bitter. Garnish with remaining parsley. Serve immediately.