



Sicilian Linguine with Clam Sauce

This dish is the ultimate in quick dishes – great for any night when time is limited. Canned clams are a terrific pantry staple and can be kept on hand for moments when you need a last-minute meal. Use whole grain angel hair pasta or linguine to boost fiber content.

Yield: 4-5 servings

Serving Size:

Ingredients:

- Kosher Salt to taste
- 1 TB salt for water
- 1 pound linguine
- ¼ cup olive oil
- 1/8 to 1/4 cup diced garlic
- ¼ cup Marsala wine
- 2 (10-ounce) cans chopped baby clams with their juices
- Black pepper
- ½ cup chopped Italian parsley
- Lemon wedges, for serving (optional)

Instructions:

1. Fill a large pot with water – set to boil. And cook pasta as per instructions on package.
2. While pasta cooks heat olive oil in 12 inch skillet over medium heat.
3. Add garlic and cook 1-2 minutes
4. Add marsala and reduce by half. Stir in clams with juice and cook 1-2 minutes.
5. Add freshly ground pepper and salt to taste.
6. Remove from heat and stir in half of fresh parsley.
7. Toss with cooked pasta.
8. Sprinkle remainder of fresh parsley on top and squeeze lemon juice before serving if desired.