

CHEF SALVATORE'S SPAGHETTI ALLE VONGOLE

Ingredients:

- 2 pounds of Spaghetti, cooked al dente
- Cockle Clams
- 2 whole garlic cloves
- Extra virgin olive oil
- Parsley, chopped
- Crushed red pepper flakes
- White wine
- 1 Cup of Cherry Tomatoes
- 1 ladle of salted pasta water



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1. Split garlic in half and sauté in olive oil on a low flame, slowly bringing it to a golden brown before removing the garlic from the heat.
2. Wash clams in salt and water. Place clams in the skillet and cook on a low to medium low flame until the clams open. Add 1 ladle of salted pasta water to the clams as they cook.
3. As each clam opens, remove it immediately and set aside. Drizzle with white wine. Once all clams have opened and been set aside, place the cooked pasta into the skillet, add cherry tomatoes and drizzle white wine, olive oil and add in the chopped parsley and pepper flakes. Lastly, add the cooked clams and mix well.

