

Spaghetti with Oven Baked Clams

Ingredients

40 Littleneck Clams	1 tbsp red pepper flakes
1/4 cup extra-virgin olive oil, plus more for drizzling	Fresh Italian Parsley
10 garlic cloves, smashed with back of a knife	1/4 cup white wine
1/4 pound pancetta, diced	2 pints cherry tomatoes
	Freshly ground black pepper
	1 lb spaghetti

Directions

Preheat oven to 400°. Bring a large pot of salted water to a boil. In a medium roasting pan, add olive oil, garlic, pancetta, red pepper flakes, and parsley and cook until pancetta renders, 3-4 minutes.

Add the clams, wine, tomatoes and a good amount of pepper and toss together. Transfer pan to oven and roast until the clams open, about 10-20 minutes, depending on clams. While the clams are cooking, drop the pasta into the water for 8 minutes or until pasta is cooked. Drain.

Place pasta in large bowl and toss with clams. Garnish with parsley, black pepper, and drizzle of extra virgin olive oil.

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