

# Spaghettini with Clams

Serves 4

## Ingredients:

8 large littleneck clams; shucked and chopped  
32 manila clams; rinsed, leave in shell  
2 anchovy fillets  
3 large cloves of garlic; sliced thin  
½ cup olive oil  
¼ cup fresh parsley (Italian flat leaf); chopped  
three sprigs of fresh thyme  
pinch of oregano  
1 large red tomato; remove skins and squeeze out extra juice, chopped  
1 lb spaghettini or linguine  
sea salt  
cracked blacked pepper  
red pepper flakes

## Method:

- Bring large pot of well salted water to boil
- Meanwhile...
- Coat bottom of large skillet with olive oil
- Place over medium heat
- Add garlic, anchovies, manila clams
- Raise heat slightly, clams will open
- Throw pasta
- Add ½ cup of your pasta water and the juice from the chopped clams
- Lower heat when clams are open
- Add oregano, thyme and red pepper flakes (to taste)
- Add tomato
- When pasta is done add to sauce
- Add a dash of extra virgin olive oil
- Add chopped clams last
- Toss all together

Wine pairing: Clellia Romano, Fiano d'Avellino