

Garlic Butter Clams

A delicious seafood dish featuring tender clams cooked in a flavorful garlic butter sauce.



Main Dish

20 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 6-8 fresh clams
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1/4 cup white wine
- 1 tablespoon fresh parsley, chopped
- Salt and pepper to taste

Steps

- 1 Scrub the clams under cold water to clean them.
- 2 In a large pan, melt the butter over medium heat.
- 3 Add the minced garlic and sauté until fragrant.
- 4 Pour in the white wine and bring to a simmer.
- 5 Add the clams to the pan and cover with a lid. Cook for 5-7 minutes or until the clams have opened.
- 6 Discard any clams that do not open.
- 7 Season with salt and pepper, then sprinkle with fresh parsley before serving.