

Garlic Butter Clams Pasta

A delicious and savory pasta dish featuring fresh clams cooked in a flavorful garlic butter sauce.



Main Dish

25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 6 oz linguine pasta
- 12 fresh clams, scrubbed
- 2 tbsp butter
- 2 cloves garlic, minced
- 1/4 cup white wine
- 1/4 cup chopped fresh parsley
- Salt and pepper to taste

Steps

- 1 Cook pasta according to package instructions.
- 2 In a large skillet, melt butter over medium heat. Add garlic and cook until fragrant.
- 3 Add clams and white wine to the skillet. Cover and cook until the clams open, about 5-7 minutes.
- 4 Remove the clams from the skillet and set aside. Season the sauce with salt and pepper.
- 5 Toss cooked pasta in the garlic butter sauce. Serve pasta topped with clams and chopped parsley.