

Garlic Butter Clams with Fresh Herbs

Indulge in a delightful dish of tender clams sautéed in a rich garlic butter sauce, finished with fresh herbs. This simple yet elegant recipe is perfect for a quick gourmet meal.



Main Dish

15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 200g fresh clams, cleaned
- 2 tablespoons butter
- 3 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon fresh basil, chopped
- Salt and pepper to taste
- Juice of half a lemon
- Crusty bread (optional, for serving)

Steps

- 1 In a medium-sized pan, melt the butter over medium heat.
- 2 Add the minced garlic and sauté for about 1-2 minutes until fragrant, being careful not to burn it.
- 3 Add the cleaned clams to the pan, cover, and cook for 5-7 minutes, or until the clams have opened.
- 4 Remove the clams from the heat and discard any that remain closed.
- 5 Stir in the chopped parsley and basil, and season with salt, pepper, and lemon juice.
- 6 Serve the clams in a bowl, drizzled with the garlic butter sauce, and enjoy with crusty bread if desired.