

Garlic & Herb Steamed Clams

These garlic & herb steamed clams are a perfect main dish for any occasion. Enjoy!



Main Dish

20 min

Total time

Easy

Difficulty

405

kcal / serving

Ingredients

- 1 lb. clams (2-3 per person)
- 2-3 cloves garlic, roughly chopped
- 1 sprig parsley, roughly chopped
- 1 lemon, quartered
- 2 contact tablespoons olive oil
- 1/2 teaspoon fresh oregano
- Salt and pepper to taste

Steps

- 1 Rinse the clams under cold running water.
- 2 Heat working sautee pan to medium heat.
- 3 Add olive oil to the pan.
- 4 Add garlic, parsley, oregano and sautee for 2 minutes.
- 5 Place the clams into the pan and arrange the lemon quarters in between the clams.
- 6 Cover the pan with a lid and let it steam for 8-10 minutes, or until the clams are cooked.
- 7 Discard any clams that remain open.
- 8 Serve clams in the pan and enjoy!