

# Steamed Clams with Lemongrass

This delicious, yet unique combination of clams, vegetables and fragrant lemongrass makes for a great main course for any gathering.



Main Dish

**20 min**

Total time

**Easy**

Difficulty

**217**

kcal / serving

## Ingredients

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- 6 live clams
- 1 stalk of lemongrass, finely chopped
- 1 celery stalk, diced
- 1 spring onion, thinly sliced
- Olive oil
- Salt and pepper to taste
- 2 cloves garlic, minced
- 1/4 cup white wine

## Steps

- 1 In a large pan, heat some olive oil on medium heat.
- 2 Add the lemongrass, celery, spring onion, and garlic. Sauté for a few minutes until fragrant.
- 3 Add the clams to the pan and season with salt and pepper.
- 4 Pour the white wine into the pan and cover with a lid.
- 5 Simmer for 10–12 minutes, or until the clams open.
- 6 Serve with aioli and crusty bread, and enjoy!