

Main

Linguini with Clam Sauce



Ready in **20 minutes**

Serves: 6-8

Ingredients

- 1-lb box of linguini
- 2 blocks butter
- 2 cans of chopped clams with juice
- 1 bulb of garlic minced
- juice of ½ lemon
- ½ cup of white wine, (optional)
OR ½ cup of chicken broth
- 1 sprig of fresh rosemary cut up, (don't use the hard stem)
- Flat leaf parsley, fresh parmesan cheese and grape tomatoes for garnish

Directions

Prepare linguine as directed, saving 1 cup of pasta water, set aside

Melt 2 blocks of butter

Add clams with juice , minced garlic , lemon juice. Simmer on low for 5-10 minutes

Place noodles in a large bowl. If noodles are stuck together, add a little pasta water to loosen them. Pour clam sauce over noodles

Garnish with parsley, cheese and a few sliced grape tomatoes add color contrast to make it pop.

Tips

This meal goes well with my bruschetta recipe

Spiritual message from this recipe

Butter makes everything taste good!

I like to think of God's love as butter - it's rich, soothing, satisfying; it makes life taste so much better!

Watch the video:

 [Linguini in Clam Sauce](#)