



WILD CAUGHT



BY

Andrei's™

*Vongole
Pasta*

Vongole Pasta



20 mins



2 servings

INGREDIENTS

Wild Caught White Clams (500g)

4 cloves garlic, minced

6-8 cherry tomatoes, chopped

½ cup white wine

200 grams spaghetti

1 tbsp olive oil

½ tsp salt

¼ tsp ground black pepper

¼ tsp chili flakes

Handful of chopped parsley

DIRECTIONS

1. Cook spaghetti according to package instructions until al dente.
2. About 5 minutes before pasta is ready, heat up a pan with olive oil. Add in the garlic, salt, pepper and chili flakes. Stir constantly until garlic turns golden then add in the tomatoes.
3. Cook for a couple of minutes then add in the clams and wine. Cover pan with a lid and let it bubble for 3-4 minutes. Constantly shake pan until clams open. Take pan off the heat.
4. Drain the pasta and add to the pan with clams. Stir in the parsley and mix. Either drizzle in a bit of extra virgin olive oil or add a knob of butter for creaminess.
5. Best served with some chunks of bread to mop up the juices. Enjoy!

** This recipe may be used with any of these other products from Andrei's Gourmet Place: Green or Blue Mussels, Peeled Black Tiger or Vannamei Shrimps*



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