

Linguine and Clams

Yield: 16 Servings

Prep time: 20 minutes

Total time: 1 hour

Ingredients

Littleneck clams | 7 lbs.

Linguine | 2 lbs.

Extra Virgin Olive Oil | ½ cup

Garlic, chopped | 16 cloves

Crushed red pepper flakes | ½ TSP

Dry white wine | 1 bottle

Freshly squeezed lemon juice | ½ cup

Unsalted butter, cubed | ½ lb.

Parsley leaves, chopped | 2/3 cup

Salt | to taste

Pepper | to taste



Directions

1. Gather the ingredients and sort and clean the clams. Make sure to keep them on ice! Any clams that are cracked, chipped, or stay open when gently tapped are a no go! Toss those ones.
2. Cook the linguine on Side dishes / boil pasta / with / rolling boil / 8 minutes. Use the RATIONAL Boiling basket and lifting arm to engage AutoLift.
3. In the other side of the iVario Pro, preheat the pan base on Meat / casserole and stir fried / without / color 3 / 10 minutes. When the pan is done preheating, and the oil, garlic and red pepper flakes. Briefly stir the aromatics and allow them to become fragrant (1 min.). Move on to the deglaze step and add the wine and lemon juice, give the contents a quick stir. Quickly add the clams, move to the next step, and close the lid.
4. Periodically check on the clams to make sure they are not overcooking. Remove any that have steamed open and let the rest finish. When all the clams are done steaming remove them from the pan base and set aside.
5. If necessary, add 2 minutes to the cooking time and add in the butter. Stir the butter to melt then add the linguine and parsley into the sauce. Coat the linguine in the sauce and if necessary, add pasta water to help the sauce emulsify.
6. Add the clams back into the pasta, season with salt, pepper, extra lemon juice, crushed red pepper and serve!