

Linguine Clam Pasta



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Balsamic vinegar: 1 tablespoon
- Butter: 1 tablespoon
- Chopped Fresh Chives, Devided: 6 1/2
- Ground Black Pepper: 1/2 teaspoon
- Kosher salt: 1 tablespoon
- Kosher salt: 3/4 teaspoon
- Littleneck clams: 16
- Minced Garlic, Divided: 2 1/2 tablespoons
- Olive oil: 1 tablespoon
- Pomi Chopped Tomatoes: 5 cups
- Uncooked Linguine: 8 ounces
- Water: 2 quarts

For this recipe we used:

Chopped Tomatoes



Preparation

Instructions:

Step 1

Combine Pomi Chopped Tomatoes, 1/3 cup chives, 1 tablespoon garlic, vinegar, 3/4 teaspoon salt, and pepper in a large bowl; let stand 15 minutes. Drain mixture in a colander over a bowl, reserving liquid.

Step 2

While the tomatoes stand, bring 2 quarts water to a boil in a large saucepan. Add 1 tablespoon salt and pasta. Cook the Linguine for 10 minutes or until al dente, and drain.

Step 3

Heat butter, olive oil, and remaining 1 1/2 tablespoons garlic in a large skillet over low heat; cook 4 minutes or until fragrant. Increase the heat to medium-high. Add reserved tomato liquid, and bring to a boil; cook until reduced to 1/2 cup (about 6 minutes). Add clams; cover and cook 4 minutes or until shells open. Remove clams from the pan, and discard any unopened shells. Add reserved tomato mixture and pasta to pan; cook for 2 minutes or until thoroughly heated. Top with the remaining chives.