Clam Sauce for Pasta

The Washington Post

Makes 2-3 servings

Ingredients

- 1/4 cup olive oil
- 1/4 cup minced onion
- 1 red bell pepper, sliced into thin matchsticks
- 1 tsp minced garlic
- 1 (10 1/2-oz.) can whole clams
- 1/4 cup minced parsley
- 1/2 lb cooked pasta

Instructions

1. Heat 1/4 cup of olive oil in a large pan.
2. Add minced onion and red bell pepper and let cook for about 5 minutes or until softened.
3. Stir in garlic and juice from clams.
4. Raise heat and boil rapidly for about a minute.
5. Add clams and parsley and toss over heat just until hot.
6. Add pasta and toss again.
7. Serve immediately.

CLAM SAUCE FOR PASTA — **THE WASHINGTON POST**

b¼ c. olive oil
¼ c. minced onion
1 red bell pepper sliced into thin matchsticks
1 tsp. minced garlic
1 (10½-oz.) can whole clams
¼ c. minced parsley
½ lb. cooked past a

Heat ¼ c. of olive oil in a large pan. Add minced onion and red bell pepper and let cook for about 5 minutes or until softened. Stir in garlic and juice from clams. Raise heat and boil rapidly for about a minute. Add clams and parsley and toss over heat just until hot. Add pasta and toss again. Serve immediately.

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