

Spaghetti Vongole

Ingredients for 4 servings:

1 kg clams
500 g Spaghetti
3 cloves garlic
½ bunch of parsley
8 cherry tomatoes
Dried Chili flakes
250 ml white wine
Olive oil
Pepper salt



Preparation:

Add the clams for half an hour in a bowl with water, to clean it of residual sand.

Chop the garlic and the parsley and cut the tomatoes into quarters.

Put a pot with salted water on the stove and as soon as the water boils, add the spaghetti.

Drain the clams. Give the open shells a sharp tap, so that they close.

Meanwhile heat some olive oil in a pan and lightly fry the garlic and cherry tomatoes. Add the parsley, some chili flakes and the clams and add the white wine. Season with pepper and salt.

Let the Vongole cook about 5- 6 minutes with the lid closed, until they open. Remove those that did not open.

Drain the spaghetti when they are al dente and add to the clams. Let the pasta rest over low heat for about 2 minutes, so that they can absorb the clam sauce.