



## **Spaghetti Alle Vongole**

### **Ingredients:**

1/2 lb spaghetti

10 Little Neck clams

3 parsley stems

1 garlic clove

White wine

Salt to taste

### **Directions:**

Boil the pasta in salted water until it is 50 percent done.

Meanwhile, heat a pan with garlic, parsley, wine and clams. Cover and occasionally move the pan around to open up the clams.

Add pasta with clams and cook together until pasta is done.

Garnish with olive oil if pasta seems dry.

Garnish with orange zest.

