

Linguine with Red Clam Sauce

YIELD: 4 servings

- 1 24oz jar **Costantino's Kitchen Tomato/Basil Pasta Sauce**
- 12 littleneck clams, scrubbed clean
- 2 6½ oz can clams, drained and rinsed
- 1 pound fresh linguine, cooked al dente
- 3 tablespoons chopped fresh Italian parsley leaves
- ¼ cup extra-virgin olive oil

While the pasta is cooking, make the sauce. Heat sauce in a large sauté pan over medium-high heat. Add the littleneck clams to the pan and cover. Continue to cook until the shells open, 5 to 7 minutes. Remove clams and reserve. Add canned clams and cook for 2-3 minutes, just until clams are heated through. Toss with pasta and garnish with parsley. Distribute pasta to four serving bowls and garnish each with 3 of the littleneck clams. Drizzle with extra-virgin olive oil and serve hot.

