

Pasta with Red Clam Sauce



Ingredients:

360	ml	<i>Nana</i> Pasta Sauce (Traditional)
1½	T	Butter
1/3	cup	White Wine, dry (optional)
¾	cup	Clam meat (or more)
1½	T	Parsley, chopped

150	gm	Pasta (Linguini, Fettuccini, Spaghetti, or Angel Hair)

Preparation:

Bring several liters of water to a boil and start boiling the pasta according to package directions.

Meanwhile, add everything else to a saucepot, including any juice from the clams. Bring to a boil, reduce heat, cover and simmer for about 5-minutes, or until the clams are fully cooked.

Serve over the hot cooked pasta, accompanied by garlic bread and a salad.

www.nanaproducts.com

For best results always use *Nana* Pasta Sauce.