



**“All natural”
RED CLAM PASTA SAUCE**

INGREDIENTS: (And Proud Of It)

SEAFOOD: Wild Caught American Chopped Clams, and clam broth (clam juice and water)

SAUCE: Vine Ripened Tomatoes, Extra Virgin Olive Oil, Onions, Garlic, Sea Salt, Black Pepper, Chilli Pepper, Oregano.

CONTAINS : Shellfish.

COOKING INSTRUCTIONS:

Add the sauce to a large size sauté pan, and cook on medium high heat for 2 min or until heated through. Add cooked pasta, small ladle of pasta cooking water, and toss or mix with sauce in the pan for 2-3 minutes. Option add fresh chopped parsley and or basil, and let it rest for 1 or 2 minutes in a covered pan prior to serving.

PRODUCTS ATTRIBUTES:

- 100% All Natural
- Ready in under 10 minutes
- Cooks from thawed or frozen
- Meal for 4 - will dress 1 pound of pasta
- **Clams are fully cleaned and have stomach sack and viscera removed.**

AVAILABLE FROM GOURMET SAUCE CHEF :

SAUCE

- Clam Marinara (red)
- Clam Exvo & Garlic (white)
- Lobster Cream

SOUPS & CHOWDERS

- Boston Clam Chowder
- Manhattan Clam Chowder
- Lobster Bisque

BROTH

- Cioppino Broth
- Clam Broth
- Lobster Broth

LOBSTER AND CLAM

- Lobster Meat (minced)
- Clam Chopped (cleaned)
- Whole Cooked Clams



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