

Fettuccine with Clams & Garlic Butter Sauce

Did you know that March is National Noodle month? Well, neither did I until recently. In honor of the humble noodle, this week will be dedicated to pasta recipes! So get the water boiling and get ready to eat!

Today's fare is:



**Fettuccini with
Clams & Garlic
Butter Sauce**

Pasta Week - The Lazy Gastronome

What you need:

- 1 16-oz package of fettuccine
- $\frac{3}{4}$ cup butter
- 4 cloves of garlic
- 1 Tablespoon fresh lemon juice
- 1 $\frac{1}{2}$ to 2 pounds of steamer clams
- 1 teaspoon of salt
- 4-6 sprigs of thyme
- 4-6 stems of basil
- salt and pepper to taste
- Lemon wedges
- 4 teaspoons finely chopped parsley (dry parsley also works, but doesn't have the same flavor).



How to Do it:

Cook the fettuccine per the package instructions. Drain and toss with 2 Tablespoons of butter. Set aside, but keep warm.



Melt the remaining butter in a small saucepan. Using a garlic press, crush the garlic and keep burner on low. Add the lemon juice.

Wash the clams gently in cool water.



In a large kettle, drop the thyme, basil and 1 teaspoon of salt. Place a steamer basket on top and add water just to the level of the basket. Bring to a boil.



Once the water is boiling, gently put the clams on the steamer basket and cover. Let sit for about 2 minutes, then turn off the heat. Continue to cook in the steam for about 4-5 minutes.

Turn the pasta heat up and warm it thoroughly. Split the pasta up between four pasta bowls.

Divide the clams and put them on top of the pasta.

Top each bowl with the garlic butter and 1 teaspoon chopped parsley.



Serve with lemon wedges and garlic toast. A green salad completes the meal.

Serves 4



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