

Spaghetti alla vongole

Ingredients

- 250g/8¾oz spaghetti
- 3 garlic cloves, crushed
- 200g/7oz tinned clams, drained
- handful fresh parsley, chopped
- handful fresh chives, snipped
- 1 lemon, zest only
- splash white wine
- 2 tbsp olive oil
- salt and freshly ground black pepper

Preparation method

1. Boil the spaghetti according to the packet the instructions in plenty of boiling salted water.
2. Drain the spaghetti, reserving about a tablespoon of the cooking water.
3. Add the garlic, clams, herbs, lemon zest, white wine and oil to the water left in the pan and whisk until the sauce emulsifies.
4. Add the spaghetti and seasoning and mix thoroughly.
5. Serve hot.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 1

By Ross Burden

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