

Linguine and Clam Sauce

2 servings

Preparation Time: 20 minutes

Ingredients

½ lb white or spinach linguine
1 tbl extra light olive oil
4 cloves garlic
6 sliced mushrooms
½ diced zucchini
6 ½ oz can minced or chopped clams
2 tbl white wine
½ tsp each basil and oregano
¼ tsp crushed red pepper
½ tsp black pepper
2 tsp cornstarch mixed with 2oz water
Parmesan cheese to Taste

Directions

Fill a large pot with water. Bring to a boil and add pasta. Cook according to package directions.

Chop or mince garlic finely. Heat oil in a 1-3 quart saucepan over low heat. Add mushrooms and zucchini and cook until soft. Add garlic, after about 1 minute add the liquid from the clams, wine, basil, oregano, crushed red and black peppers. Simmer for 5-7 minutes.

Add the clams to the liquid, heat through. Stir the cornstarch/water mixture and add to sauce. It should thicken quickly.

Drain pasta, split between two serving bowls, pour the sauce equally over each bowl. Top with Parmesan Cheese and serve.