

FETTUCINE with Red Clam Sauce

4-6 servings

14 oz	PASTENE Fettuccine	400 g
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
3	garlic cloves, minced	3
1	small onion, chopped	1
1 tbsp	PASTENE Tomato Paste	15 mL
1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes, chopped	1
1/3 cup	dry white wine	75 mL
2	cans (10.5 oz/142 g) PASTENE Baby Clams	2
2 tbsp	chopped fresh chives	30 mL
	salt and pepper	

- Cook pasta in boiling salted water for 10 minutes or until al dente; drain and reserve.
- Meanwhile, heat oil in a skillet and cook garlic and onion for 4 minutes. Add tomato paste, tomatoes, wine, and the juice from 1 can of clams. Season with salt and pepper to taste.
- Simmer for 30 minutes. Add clams (discard juice from 2nd can) and chives. Simmer for 5 minutes, then serve over hot cooked pasta and serve immediately.

