

**LINGUINE**  
*with White Clam Sauce*

*3-4 servings*

14 oz	PASTENE Linguine	400 g
¼ cup	PASTENE Pure Olive Oil	60 mL
3	garlic cloves, minced	3
1 tsp	fennel seeds	5 mL
½ cup	dry white wine	125 mL
2	cans (10.5 oz/142 g ea.) PASTENE Baby Clams	2
1½ cups	35% cream	375 mL
	salt and pepper	
	chopped fresh parsley	

- Cook linguine in boiling salted water until al dente. Drain and keep hot.
- Meanwhile, in a medium saucepan, heat olive oil over medium-high heat and cook garlic until soft, but not browned.
- Add fennel seeds, wine, and the clam juice from the clams. Season with salt and pepper. Bring to a boil for 2 minutes, then reduce heat, add cream and let simmer uncovered for 10 minutes.
- Add parsley and clams and cook until clams are heated. Serve with hot linguine.

