
Manila Clams with Beans & Sausage

Description

I love clams, but they can be a little pricey as a main dish. Stretch out that briny goodness by adding other ingredients that enhance and deepen their salty-sweet flavor. With a nice loaf of crusty artisan bread or Portuguese sweet bread, this dinner is a surprising collection of flavors and textures.

Total time: 30 min Yield: 4 Servings

Ingredients

1 lb manilla clams (cleaned)
1 Tbsp extra virgin olive oil
3 large cloves of garlic (minced)
1 tsp dried sweet basil
1/2 tsp dried red pepper flakes
1 medium Portuguese sausage (halved lengthwise and sliced thin)
3/4 cup white wine (or low-sodium chicken stock)
1 can cannellini beans (white kidney beans; 14 oz. can; rinsed and drained)
2 Tbsp butter
1 bunch baby spinach
small handful of flatleaf parsley (chopped; about 1/4 cup)
salt (to taste)
fresh ground black pepper (to taste)
sliced bread to serve

Prep Time: 30 min Total Time: 30 min

Instructions

In a medium pot or wide saucepan, heat the oil and sauté the garlic for 1 minute. Add the basil, pepper flakes, and the Portuguese sausage, and cook until the sausage pieces are slightly browned (at this point you can tilt the pot/pan and take out any excess oil). Add the wine and beans, and turn up the heat to a brisk boil until the liquid is reduced by 1/3. Add in the clams and butter. When all the clams have opened (discard any that don't), add in the spinach and parsley, toss gently and season to taste.

Serve in a shallow bowl, and be sure to provide a generous hunk of bread.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai