

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

FUSTINI'S[®]

**Pasta with Clams and Chorizo
Sauce**

Ingredients

- 1 pound cooked pasta
- clams
- Chorizo Sauce
- chopped parsley and basil for garnish

Clams

- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 1 small onion, small dice
- 1/4 cup celery, small dice
- 3 cloves garlic
- 1 tablespoon parsley, chopped
- Fresh ground black pepper
- 2 cups dry white wine
- Splash [Fustini's 12 Year White balsamic](#)
- 36 littleneck clams, cleaned and scrubbed

Chorizo Sauce

- 2 tablespoons [Fustini's Herbs de Provence olive oil](#)
- 1/4 pound chorizo sausage
- 1 small onion, small dice
- 1 medium carrot, peeled and very small dice
- 1 celery ribs, small dice
- 2 cloves garlic, minced
- 28 ounce can San Marzano whole peeled tomatoes
- 2 ounces smoked ham
- 1 sprig thyme
- 1 bay leaf
- drizzle of [Fustini's Cayenne Crush olive oil](#)
- salt and pepper

Directions

Step 1. Clams

Heat EVOO in a large skillet over moderate heat and add onion and celery. Sauté for 2 minutes stirring often and add garlic, parsley, and black pepper and cook for another minute. Add wine, bring to a simmer and cook over low heat until wine is reduced by one third. Add Fustini's White Balsamic Vinegar and clams, cover, and cook until clams are open - 8 minutes. Remove clams from broth.

Step 2. Chorizo Sauce

Heat Fustini's Herbs de Provence olive oil in a large pot over moderate heat and add sausage. Cook sausage until browned and all liquid is gone. Add onion, carrot, and celery and cook for 5 minutes, stirring frequently. Add garlic and cook another minute. Add tomatoes, smoked ham, thyme, bay leaf, and Fustini's Cayenne olive oil. Season with salt and pepper and bring to a simmer over low heat. Cook until the tomatoes are broken down and the sauce has slightly thickened.