



Vongole Balsamica

Ingredients

- 1 garlic clove, minced
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1 tablespoon butter
- 1 small shallot minced
- 10-15 fresh clams, washed and scrubbed (or 1 small can chopped clams, strained)
- 3 tablespoons white wine
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)
- 1 cup cooked pasta, with water reserved
- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- mixed herbs, chopped (parsley, thyme, rosemary)

Directions

Step 1.

Heat the olive oil and butter in a sauté pan over medium heat. Add the garlic and shallot and cook for 30 seconds. Add the fresh or strained clams, wine and Sicilian Lemon balsamic. Cover and cook for 3-5 minutes or until clams open. Uncover, add the cooked pasta and toss to coat. If the sauce seems dry, add a little of the reserved pasta water. Serve immediately with a drizzle of SELECT olive oil and fresh herbs.