



## Clams & Mussels Fra Diavolo



## *Ingredients:*

1 basil sprig  
1 md. Spanish onion, finely chopped  
2 cloves garlic, minced  
Pinch of crushed red pepper  
Kosher salt  
Pepper  
28 oz. crushed tomatoes  
1/2 c. extra-virgin olive oil  
1/4 c. minced shallot  
2 cloves garlic, thinly sliced  
1 tsp. crushed red pepper  
1 c. dry white wine  
1 lb. mussels, scrubbed & debearded  
1 lb. small clams (Manilla or Littleneck)  
parsley, chopped  
Micro or regular basil, chopped  
1 lb. pasta (tagliatelle or linguine)

## *Instructions:*

1. In a large saucepan, heat half of olive oil until shimmering. Add the onion, basil, minced garlic, crushed red pepper, & a generous pinch of salt.
2. Cook over moderately high heat, stirring occasionally, until softened, about 8 minutes.
3. Add the crushed tomatoes, then bring to a boil.
4. Reduce heat to moderately low heat & simmer until thickened, stirring occasionally, about 45 minutes.
5. Season the sauce with salt and pepper.
6. Meanwhile, for the pasta, bring a gallon of cold water to a boil. Generously season water with kosher salt. Cook to directions.
7. In a large saucepan, heat the rest of the olive oil until shimmering. Then add shallots, sliced garlic, & crushed red pepper. Cook over medium-high heat, stirring, for about 2 minutes.
8. Add the wine and boil until reduced by half
9. Stir in the tomato sauce (steps 1-5) & bring to a simmer.
10. Stir in mussels & clams, cover & cook 3 to 5 minutes, or until the mussels & clams have opened. Remove any mussels or clams that do not open.
11. Season lightly with salt, if needed, then add cooked pasta. Toss gently to combine. Sprinkle with parsley & basil.

