

Linguine with Clams

Servings: 6

INGREDIENTS:

8 ounces package linguine pasta
4 tablespoons unsalted butter
½ medium white onion, chopped
4 ounces fresh mushrooms, sliced
2 cloves garlic, pressed
½ cup dry white cooking wine
2 (6.5 ounce) cans chopped clams,
drained and rinsed with juices reserved
1 tablespoons sour cream
freshly ground black pepper
2 tablespoons chopped flat leaf parsley



DIRECTIONS:

- 1.** Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente. Drain and set aside.
- 2.** Melt butter over medium-high heat in a large skillet. Add onions, mushrooms, and garlic, and sauté until tender. Pour in wine and simmer for 10 minutes, reducing heat if necessary.
- 3.** Stir in clams, reserved clam juice, sour cream, pepper, and parsley, and simmer another 20 minutes. Toss with linguine, and serve. Enjoy!