



# Spaghetti alla Fra Diavolo con Vongole

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 lb. dried spaghetti
- 2 tbsp extra virgin olive oil
- 3 cloves garlic, thinly sliced
- 1 c. white wine
- 1 bottle clam juice
- 1 15 ounce can diced tomatoes
- 4 cans chopped canned clams, drained, broth reserved
- Salt and crushed red pepper flakes to taste

## Instructions

*Bring a large pot filled with salted water to boil for the pasta. When water is boiling, cook pasta according to package directions and drain.*

*Heat a large skillet or saute pan on medium heat. Add olive oil.*

*Add garlic and saute until lightly golden, taking care not to burn it. If it does start to burn, remove it for a few seconds and lower the heat a bit. Then resume.*

*Add wine, bottled clam juice and 1 cup of the reserved broth. Bring to a boil, then reduce heat and simmer until liquid is reduced by approximately 1/2. The alcohol will cook off and the flavors will intensify. This should take about 8-10 minutes.*

*Add tomatoes and continue to simmer about 5-7 minutes more.*

*Add salt and red pepper flakes.*

*About a minute before the pasta is finished cooking, add the chopped clams to the sauce and stir. If you add the clams too soon, they can become rubbery.*

*Add the drained linguine to the sauce in the pan, toss and serve.*