



# Tomatoes & clams pasta

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 400 grams of clams
- 300 grams of pasta
- 4 tablespoons of olive oil
- 1/2 onion, finely chopped
- 2 cloves of garlic, minced
- 1 can of tomatoes
- 1 teaspoon of sugar
- 1 chili pepper, chopped
- 4 tablespoons of parsley
- freshly ground pepper
- salt
- 50 grams parmesan cheese, grated

## Instructions

1. Wash clams, throw away open ones. Dry on sieve.
2. Cook pasta al dente, following instruction on the package.

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3. Heat olive oil in the frying pan, fry onion, chili and garlic about 3 minutes, add tomatoes. Sprinkle with sugar, pepper and salt. Cook till sauce thickens.
  4. Add pasta mix well.
  5. Pour 6 tablespoons of water in separate pot, put in clams, simmer till they open about 4 minutes. Drain on sieve, remove closed clams.
  6. Transfer open clams to the frying pan and mix with pasta.
  7. Serve sprinkled with parsley and parmesan.