



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.