



# Spicy Clams with go chujang

NIBBLEDISH CONTRIBUTOR

## Ingredients

Korean bean paste (go chujang)  
1lbs clams  
1/4cup water  
1 medium tomato(diced)  
garlic

## Instructions

Rinse clams till no sand.  
Heat wok, put a little vegetables oil, garlic, add bean paste, diluted with water.  
Add tomato,clams, stir,cover with lid, let it simmer and cooked.