

## CLAM PAPPARDELLE

- 1 lb Sea Watch Hand Shucked Raw Sea Clams, thawed & juice reserved
- 1/4 cup Olive oil|1/2 cup Red onion, sliced|
- 2 Tbsp Garlic, minced
- 1/2 cup Sun-dried tomatoes, sliced
- Salt & black pepper, to taste
- 2 Tbsp Lemon juice
- 2 lbs Pappardelle, prepared
- 1 1/4 cup Spinach, packed
- 2 Tbsp Parsley, chopped & divided
- Garnish parmesan cheese, shaved

1. In a large sauté pan, heat up the olive oil on medium heat.
2. Sauté the red onion and garlic for 1-2 minutes, or until the onions are translucent.
3. Add in the Sea Watch Hand Shucked Raw Sea Clams, sun-dried tomatoes, salt and black pepper, then cook for another minute.
4. Deglaze the pan with the lemon juice and reserved clam juice, then cook for another 3-4 minutes, or until the sauce has reduced.
5. Fold in the spinach, pappardelle and 1 Tbsp of parsley until it is evenly coated with the sauce and remove from heat.
6. Place the pappardelle in a serving bowl, then garnish with the remaining parsley and top with parmesan cheese.

### ADDITIONAL INFORMATION

#### Ingredients

[1 1/4 cup Spinach, packed, 1 lb Sea Watch Hand Shucked Raw Sea Clams, thawed & juice reserved, 1/2 cup Red onion, sliced, 1/2 cup Sun-dried tomatoes, sliced, 1/4 cup Olive oil, 2 lbs Pappardelle, prepared, 2 Tbsp Garlic, minced, 2 Tbsp Lemon juice, 2 Tbsp Parsley, chopped & divided, Garnish parmesan cheese, shaved, Salt & black pepper, to taste](#)

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Mexican</a>
<b>Category</b>	<a href="#">Pasta</a> , <a href="#">Seafood</a>
<b>Serving Size</b>	4