



SPICY CREAMY CLAM SPAGHETTI

Calling all seafood pasta lover! Give your traditional creamy clam spaghetti a spicy local touch.

INGREDIENTS:

220g	Dried Spaghetti
500g	Clams in Shells (Cleaned)
1 cup	Whipping Cream
2 tbsps	Cream Cheese
4 tbsps	White Wine or Water
5	Cloves Garlic (Chopped)
1-2 tsps	Dried Chili Flakes
1 cup	Flat Leaf Italian Parsley (Chopped)
4 tbsps	SCS Salted Butter

Salt and Black Pepper to Season

Grated Parmesan Cheese to Garnish

1. Cook the spaghetti in boiling salted water until al dente, with a bite. Reserve 1/4 cup of the pasta water before draining.
2. In the meantime, in a separate pan or pot with a lid over medium heat, melt the butter until lightly foaming. Stir in the chopped garlic and chilli flakes, and cook for 1 minute. Don't let the garlic turn brown.
3. Pour in the white wine or water, and add the cream cheese. Pour in the clams and stir, then turn the heat up to high and cover. Let this cook for 4-5 minutes, until all the clams have opened up. Discard any that don't.
4. Add the drained spaghetti, the reserved pasta water and the whipping cream to the clams and stir. Let the pasta cook in the sauce for 30 seconds, until thickened and glossy. Season to taste with salt and pepper, and stir in the chopped parsley.
5. Serve topped with parmesan cheese.



<https://youtu.be/1WYrOJqNkIY>