

## Pasta Vongole with Cherry Tomatoes

### What You'll Need

- › 1 Bunch of dried spaghetti
- › 1 Can of baby clams, strained (reserve 1 tbsp of the liquid)
- › 12 Cherry tomatoes on the vine, halved
- › 1 tbsp Minced garlic
- › ¼ Cup dry white wine
- › 1 tsp Dried chili flakes (optional, for heat)
- › 2 tbsp Chopped curly parsley
- › 1 tbsp Shredded parmesan
- › 2 tbsp Olive oil
- › Salt and pepper (to taste)



### Directions

- **Cook Spaghetti:** Boil the spaghetti in salted water following the package instructions until it reaches the desired consistency. Drain and set aside.
- **Prepare Pan:** Heat olive oil in a large frying pan over low heat. Add minced garlic and chili flakes (if using), simmering gently to avoid burning the garlic.
- **Cook Clams and Cherry Tomatoes:** Add the strained baby clams to the pan along with the reserved liquid. Pour in the white wine and increase the heat. Introduce the halved cherry tomatoes into the pan.
- **Combine Ingredients:** Add the cooked spaghetti to the pan with the clams and tomatoes. Toss everything together gently to coat the pasta evenly with the flavorful mixture.
- **Finish and Garnish:** Once heated through, transfer the pasta to a serving bowl. Garnish with shredded parmesan cheese and chopped parsley for a final touch of flavor.