



Pasta Vongole with Cherry Tomatoes

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This delectable dish combines the savory flavors of baby clams with cherry tomatoes, garlic, and a touch of white wine over a bed of perfectly cooked spaghetti, creating a quick and satisfying pasta meal.

Timing

Prep time	Total time 20	Skill level Easy
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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.