

Vermicelli with Pink Clam Sauce

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-giant-clam-with-vermicelli-recipe>

Ingredients:

- 8 ounces vermicelli dried
- 1/4 cup olive oil
- 3 garlic cloves minced
- 1/8 teaspoon chili flakes
- 16 littleneck clams fresh
- 1/2 cup white wine
- 8 ounces tomato sauce
- 10 ounces clams whole baby
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cracked black pepper fresh
- 2 tablespoons fresh parsley, chopped

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 45 milligrams
4. Fat: 18 grams
5. Fiber: 4 grams
6. Protein: 25 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 610 milligrams
9. Sugar: 7 grams

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