

Sardinian Couscous with Clams and Tomatoes

Yield: 5 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/fragola-italian-recipe>

Ingredients:

- 1/4 cup extra virgin olive oil
- 1/4 cup shallots minced
- 2 tablespoons minced garlic
- 1/2 teaspoon red pepper flakes
- 2 cups crushed tomatoes
- 2 pounds fresh tomatoes
- 1/2 cup dry white wine
- 1 1/4 cups bottled clam juice
- 1/4 teaspoon sea salt plus more, to taste
- ground black pepper Freshly, to taste
- 2 pounds clams small, such as Manila, scrubbed
- 3/4 pound fregola about 1 1/2 cups
- 1/3 cup fresh flat leaf parsley chopped