

# Linguine alle Vongole

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-linguine-alle-vongole-recipe>

## Ingredients:

- 36 littleneck clams about 3 lb./1.5 kg
- kosher salt
- 1 pound linguine
- 1/4 cup extra-virgin olive oil 2 fl. oz./60 ml
- 3 garlic cloves minced
- 1/4 teaspoon red pepper flakes or to taste
- 2 teaspoons grated lemon zest
- 1/4 cup capers drained
- 1/2 cup dry white wine 4 fl. oz./125 ml
- 2 tablespoons unsalted butter
- 3 tablespoons fresh flat leaf parsley finely chopped
- 1/2 cup fresh bread crumbs toasted

## Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 98 grams
3. Cholesterol: 60 milligrams
4. Fat: 23 grams
5. Fiber: 4 grams
6. Protein: 33 grams
7. SaturatedFat: 6 grams
8. Sodium: 630 milligrams
9. Sugar: 4 grams

---

Thank you for visiting our website. Hope you enjoy Linguine alle Vongole above. You can see more 16 italian linguine alle vongole recipe Cook up something special! to get more great cooking ideas.