

Baked Stuffed Clams

Yield: 18 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-italian-stuffed-clams>

Ingredients:

- 24 clams medium to large, about 2 pounds
- 2 tablespoons butter
- 1 cup finely chopped onion
- 1 cup chopped celery finely
- 1 cup red bell pepper finely chopped
- 2 cloves garlic
- 1 tablespoon fresh thyme leaves
- 1/4 teaspoon Herbes de Provence dried
- sea salt to taste
- ground peppercorn to taste
- 1 pinch pepper flakes Aleppo
- 1/2 cup raw almonds ground
- 1/4 cup heavy cream or clam broth

Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 15 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 2 grams
8. Sodium: 70 milligrams
9. Sugar: 1 grams

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