

Spaghetti alle Vongole

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 12 ounces spaghetti thick, or linguine
- 4 tablespoons extra virgin olive oil
- 2 tablespoons unsalted butter
- 6 cloves garlic sliced horizontally
- 2 pounds manila clams scrubbed, cleaned, and rinsed
- 1/2 cup pasta water
- 1/2 cup white wine or Japanese cooking sake
- 1/4 teaspoon chicken bouillon powder
- freshly ground black pepper
- 3 tablespoons Italian parsley leaves chopped
- salt to taste
- lemon wedges for garnishing, optional