

# Razor Clam Pesto Linguine

*Serves 4 to 6 (approx.)*

*Prep and cook time: 45 minutes*

Fresh basil - 4 sprigs

Basil Pesto - 20 oz, chiffonade

Fresh garlic - 8 cloves, finely sliced

Fresh razor clams - 2 cups, chopped to quarter-sized pieces

Linguine - 16 oz

1/4 cup pasta water

Parmesan cheese - fresh grated

Fresh bread - any variety

Salt and pepper - to taste



1. In large pot, add cool water, salt, and bring to boil. Add linguine (follow directions on package) and cook until al dente.
2. Before draining pasta, reserve 1/4 cup pasta water. Drain pasta, return noodles to same pot, and reduce heat to low. Add drizzle of olive oil.
3. Add to linguine noodles the reserved pasta water, fresh garlic, basil pesto, and razor clams, Simmer over low heat for 10-15 minutes and stir to incorporate.
4. Toast or warm fresh bread and slice.
5. Portion linguine mixture to bowls and garnish with grated parmesan cheese, fresh basil, and salt and pepper (to taste). Serve warm with slices of fresh bread.
6. Delightful and aromatic, pair this dish with any Fairsing Vineyard Chardonnay.