

# RJ'S "SPICY LINGUINE AND CLAM SAUCE

**Servings. 4**

## **INGREDIENTS**

1 lb. Linguine  
2 (15oz) cans Progresso white clam sauce  
1/4 cup virgin olive oil  
2 (6.5 oz) cans of chopped or minced clams  
3-4 tbsp **\*RJ's Hot or Med Hot Peppers in Oil**  
4 cloves garlic  
1 1/2 cup white wine  
3 tbsp chopped fresh parsley  
1 tbsp coarse black pepper  
1 tsp



## **Cooking Instructions**

Mince garlic and sauté in olive oil until lightly golden.

Add rest of ingredients on medium to high heat and continue cooking on low boil for 1/2 hour allowing sauce to reduce and slightly thicken. Reduce heat to medium and continue cooking for additional 30 minutes

Let simmer on low heat until served

Add 1 lb. of linguine to boiling water and cook per instructions. Drain and hold 1/4 cup of reserve. Add reserve back to linguine after straining. Add 1/2 of clam sauce to linguine and hold balance in separate serving dish.

\*Optional - **RJ's Peppers in Oil** can be added afterwards for individual serving preferences.

\* **Chefs Notes: For milder version substitute RJ's Mild Peppers in Oil**