

JULY 2021

# SUMMER PASTA SALAD WITH CLAMS *with Pinot Grigio*

## INGREDIENTS

- 1 tablespoon olive oil
- ½ cup onion, chopped
- 2, minced garlic cloves
- 16 oz. pasta, about the size of the clams
- 1 -2 small zucchini, diced
- 2, (10 oz.) cans clams, undrained
- 1 tablespoon parsley, fresh, chopped
- 1 tablespoon basil, fresh, chopped
- 1 -2 tomatoes, diced
- 1 lemon, juice and zest
- salt and pepper
- 1 dash cayenne pepper
- 1 tablespoon chives, chopped for garnish

## INSTRUCTIONS

- Cook a box of pasta, drain and set aside. I choose to use a pasta that is similar in size to the clams.
- Add olive oil to a hot dutch oven or a pan large enough to hold all ingredients. Add onion and cook until translucent.
- Add the diced zucchini and garlic cooking until zucchini is nicely browned, stir frequently.
- Add clams with liquid, parsley and basil. Turn off heat. Add tomato, lemon zest and juice. Add pasta to mixture. Mix well and serve.

