

# Linguine With Quick Clam Sauce

**Makes** 2 Servings

## **INGREDIENTS**

2 cups Linguine, Cooked And Drained

2 Tbsp Butter

2 Tbsp All Purpose Flour

1 clove Garlic, Minced

1/2 Leek, Rinsed And Finely Chopped

1 Tomato, Finely Chopped

1/2 cup Canned Clams, With Juice

1/4 cup Heavy Cream

## **DIRECTIONS**

In a small saucepan, heat butter over medium-high heat.

When just melted and bubbling, add garlic and leeks. Saute for 2-3 minutes until softened.

Add flour and cook for 1 minute, stirring constantly. Add the entire can of clams with juice and stir to combine. Once the sauce starts to thicken slightly, add the cream and tomato.

Toss with linguine, heat through and serve with grated parmesan and plenty of freshly ground black pepper.