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SAVE R
Saved by 101

Ready In: 30 mins
Prep: 30 mins
Servings: 4

Linguine with Clams

★★★★★ 4.67 (12)



Ingredients

1 bag (50 ct) Wegmans Live Farm-Raised Littleneck Clams
2 1/2 cups water
1 container (3.5 oz) Wegmans Garlic Cheese Finishing Butter, divided
1 pkg (9 oz) Italian Classics Linguine (Dairy Dept)
2 Tbsp chopped Wegmans Organic Italian Parsley leaves

Nutrition Information

Nutrition Information is per serving

Protein	31.g
Added Sugar	0.g
Fiber	0.g
Carbohydrate	37.g
Sodium	440.mg
Cholesterol	145.mg
Saturated Fat	9.g
Fat	21.g
Calories	440.

Ingredients (4)

- Wegmans Organic Italian Parsley **\$1.29** / ea
- Wegmans Live Farm-Raised Littleneck Clams, 50 ct bag **\$22.99** / ea
- Wegmans Italian Classics Linguine Pasta **\$2.99** / ea
- Wegmans Garlic Cheese Finishing Butter

\$2.99 / ea

Directions

[VIEW STEP BY STEP](#)

1. Rinse clams well in cold water; discard any that are broken or open.
2. Add water and half the garlic butter to braising pan. Bring to boil on HIGH.
3. Add clams carefully to pan; reduce heat to MED-HIGH. Cover. Steam, covered, about 8 min, or until all clams open. Transfer clams with slotted spoon to large bowl. (Discard any clams that have not opened.) Set clams aside.
4. Keep pan liquid boiling; add pasta. Stir gently until strands separate. Cook about 3 min or until desired doneness. Do not drain. Add remaining butter and parsley to pasta and combine.
5. Divide pasta onto 4 plates. Top with clams and sauce.

Reviews

★★★★★ 4.67 (12)

Enter Star Rating ⓘ



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5 ★	9
4 ★	2
3 ★	1
2 ★	0
1 ★	0

1-5 of 12 Reviews

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Bridget

Reviews: 1

★★★★★ 4 months ago

Worth more effort than it takes

So delicious, you'd think it was much more difficult to put together! We would have sopped up the briny, buttery sauce with bread if we'd had any - next time! And there will be frequent next times.

Ataun Boossarangsi

Reviews: 1

★★★★★ 7 months ago

Perfectly easy

Rinsing the little necks was the hardest part. Incredibly simply and delicious. Only change I would make is less garlic butter

TIM

Reviews: 4

★★★★★ about 6 years ago

WOW!

Out of about a hundred Wegmans entries in my recipe box this one is at the top! I've made a few changes to lighten the dish without sacrificing flavor while increasing "affordability" a bit by cutting back on the finishing butter. I steamed the clams in a

Wegmans stack-able SS steaming unit for about 7 min. while the pasta was cooking. Transferred the pasta to a large warm bowl, added a little reserved steamer water (by now strongly infused with rich clam flavor) Then and finally tossed in the finishing butter in an "add to taste" quantity. While absolutely outstanding straight up, I do, occasionally add some Parm.

KIMBERLY

Reviews: 2

★★★★★ over 7 years ago

Happy taste buds!

I've tried to make other sauces when making steamed clams, but I always keep coming back to this one! I did make some changes, like adding 1 cup of cooking wine instead of 1 cup of the water (it pairs well with seafood dishes), and only using half of the finishing butter, since I found that any more would make it way too salty!

David

Reviews: 2

★★★★★ almost 10 years ago

Seashore Dinner

If you can't make it to the shore, make this quick and easy dish. The Wegmans Finishing Butter does just that...it finishes the dish and gives it a restaurant quality taste. You'll be a star chef in your own kitchen! Dave

5 more reviews

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