

## **Linguine with Clams**

### **Paired with Corbett Canyon Pinot Grigio**

1 lb of linguine  
1 lb small clams  
4 large garlic cloves, sliced or chopped  
½ cup Corbett Canyon Pinot Grigio  
¼ cup olive oil  
Handful of fresh parsley or 2 teaspoons dried parsley  
Dash red pepper flakes (optional)

In a large pot, bring water to boil and add pasta. Cook until al dente.

In a skillet, sauté the garlic in olive oil and then add Corbett Canyon wine and clams (discard any open clams prior to cooking). Let simmer until all clams have opened and wine has cooked off. Add water or more olive oil if sauce is too thin.

Pour clams over cooked pasta and serve immediately with a side green salad.

Prep time: 10 minutes  
Cook time: 20 minutes  
Serves 4

CORBETT CANYON