



Vongole and Chorizo Spaghetti

(serves 6)

Ingredients

- 3 tablespoons extra virgin olive oil
- 1 large brown onion, finely chopped
- 2 medium size chorizo (about 250g), casing removing and finely sliced
- 3-4 garlic cloves, depending on size, finely chopped
- ½ cup white wine
- 6 fresh ripe roma tomatoes, finely diced (or alternatively a 400g tin diced tomatoes)
- 1 teaspoon sugar
- 1kg vongole (baby clams)
- ½ cup fresh parsley, plus an extra ½ cup for serving, finely chopped
- Sea salt flakes and freshly ground black pepper, to taste
- Extra drizzle of extra virgin olive oil, to serve

- 500g dried thin spaghetti
- Extra 3 tablespoons extra virgin olive oil

Method

1. Soak the vongole for at least 3-4 hours in cold water to remove any sand or grit. Prior to cooking, wash them under running water at least 3-4 times to make sure they are clean. Set aside.
2. Bring to a boil a large pot of salted water and add the spaghetti.
3. Heat the olive oil in a heavy based saucepan (with a well-fitting lid) over a medium-high heat. Add the onion and chorizo and saute until they begin to caramelize. Add the garlic and cook for an extra minute before adding the white wine to deglaze the pan. Once the wine has almost disappeared add the tomatoes and sugar and allow the salsa to come to a boil.
4. Add the vongole and parsley at this point. Swirl them about the pan a couple of times then pop the lid on and allow the vongole to cook in the salsa. When about half the vongole have opened, add the salt and pepper. Pop the lid back on and cook for a further 2-3 minutes.
5. Drain the spaghetti, reserving about ¼ cup of the liquid. Add the extra 3 tablespoons of olive oil in the large pot where the spaghetti was cooked and bring it to boiling point. Add the pasta and swirl it about a couple of times before adding the reserved ¼ cup of the pasta liquid. Once it all comes together, take off the heat and place on a large serving platter. Top with the vongole and chorizo sauce, extra parsley & a good drizzle of oil over the top. Serve alongside crusty chunks of bread & a spare bowl for the vongole shells.