



TAGLIARINI with CLAMS, PANCETTA & CHILIES

SERVES: 4

4 Slices $\frac{1}{4}$ " **Thick PANCETTA**, (dice)
6 Tblspoons of LA MOZZA – extra-virgin Olive Oil
4 Clove **Garlic** (SLICED THIN)
1 Teaspoons **Chili Flakes**
 $\frac{1}{2}$ Medium **RED ONION** (minced)
20 **Clams** (wash & scrubbed)
1 LB **FRESH Tagliarini pasta**
2 **Cups dry White Wine**
4 Tblspoons **Italian Butter** (unsalted)
1 bunch chopped **Parsley** (leaves only)
Salt & Pepper to taste

1. Bring **6-QTS of water** to a boil, add salt
2. In a 12" sauté pan heat **Olive Oil**, and add sauté the onion. Add **PANCETTA & GARLIC**, medium-low heat, toss occasionally, about 10-minutes. Pancetta should be translucent.
3. Add **PEPPER FLAKES, CLAMS, WINE** and **BUTTER**. Bring to a boil. Cook until the clams have opened, about 5-7 minutes. Set aside.
Discard any clams that did not open.
4. Cook **TAGLIARINI**, (al dente) drain and add to pan with clams. Stir gently. Add **Parsley**, increase heat, toss to coat. Divide among 4-bowls. Add Salt & Pepper to taste.