

Sauteed Clams & Crab with Pasta

Recipe Courtesy of: Karen D.

Ingredients

3/4—1 lb Lump Crabmeat
25 Littleneck Clams
Worcestershire Sauce
Adobo Seasoning
Garlic, minced
Butter
Cooked pasta, Angel Hair works well

Directions

Sauté crab and clams in butter with a dash of Worcestershire sauce, adobo seasoning and garlic until clams are opened and crab is browned. Discard any clams that do not open.

Add crab & clams with juice to cooked pasta. Add extra butter to seafood pasta as needed. Mix well and serve.

Note: Amount of seafood can vary. Adjust amounts to your liking.

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