

Clams Casino *the healthier version!*

Ingredients

18 Littleneck Clams	1/2 cup parmesan cheese
2 bay leaves, optional	2 tbsp chopped fresh chives
1/2 cup water	2 tsp minced fresh oregano (1 tsp dried)
1 tbsp extra virgin olive oil	1/2 tsp paprika
2 medium shallots, minced	1/2 tsp fresh ground pepper
1 small green bell pepper, minced	
1/2 cup Canadian bacon, finely chopped	
2 tsp white wine vinegar	
3/4 cup fresh breadcrumbs, whole wheat if available	

Directions

Preheat oven to 450. Place clams, bay leaves and water in a large pot. Cover and bring to a boil. Reduce heat to medium and cook until clams open. Discard any clams that do not open. Drain in colander and discard bay leaves

Meanwhile, heat oil in large skillet over medium heat. Add shallots and bell pepper. Cook, stirring often, until soft 2-3 minutes. Add Canadian bacon, cook, stirring frequently, until heated and fragrant, about 1 minutes. Stir in vinegar; transfer mixture to a large bowl. Stir in breadcrumbs, parmesan cheese, chives, oregano, paprika and pepper.

Remove clam meat from shells, reserving the shells. Chop and stir meat into breadcrumb mixture. Pull clamshells apart and spoon mixture into the half shells. Place stuffed shells on a large baking sheet. Bake until well browned, about 20 minutes.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

