

# Steamed Clams in Garlic & Olive Oil

## Ingredients

2 lbs littleneck clams  
2 tbsp olive oil  
1/4 cup chopped onion  
1 tbsp minced garlic  
1/4 cup water or white wine  
Salt & Pepper to taste  
Parsley, optional

## Directions

In a large pot, heat oil and sauté onions and garlic about 60 seconds. Add water or wine, clams and season to taste.

Cover and steam until clams open, about 8-10 minutes.

Serve with melted butter and broth.

**Get Fresh**

Reading, PA

610-670-2500

[adelphiaseafood.com](http://adelphiaseafood.com)

