

Clam Sauce for Pasta



- 1 can (10 oz) clams
- 1 chopped onion
- 2 cups chopped tomatoes
- 3 Tbs Napoleon Tomato Paste
- ¼ cup chopped basil
- ¼ cup Napoleon Extra Virgin Olive Oil
- salt and pepper to taste

Cook onion in the ¼ cup of Napoleon Extra Virgin Olive Oil until soft.

Add tomatoes, tomato paste, basil, salt and pepper.

Simmer for 30 minutes, stirring occasionally. Add clams and bring to a boil.

Lower heat and simmer for an additional minute. Don't overcook clams!

Serve hot over ½ to ¾ pounds of cooked pasta. For a finishing touch, sprinkle with grated cheese.

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