

Spaghetti with Clams and Green Beans



TOTAL: 25 MIN

4 SERVINGS

This is Perry's variation on the Italian classic *spaghetti vongole* (pasta with clams). He adds green beans to make the dish fresher-tasting, and then finishes it with a sprinkling of Parmigiano-Reggiano. As he says, "Serving cheese with seafood is not the norm in Italy, but I just love it here."

10 ounces green beans

¼ cup extra-virgin olive oil

2 garlic cloves, finely chopped

½ teaspoon crushed red pepper

**2 large plum tomatoes (½ pound),
coarsely chopped**

Kosher salt and freshly ground pepper

½ cup dry white wine

**24 littleneck clams (2 pounds),
scrubbed and rinsed**

10 large basil leaves, torn

¾ pound spaghetti

**Freshly grated Parmigiano-Reggiano
cheese, for serving (optional)**

1. Bring a large pot of salted water to a boil. Add the green beans and cook until tender, about 10 minutes. Using a slotted spoon, transfer the beans to a plate. Bring the water back to a boil.
2. Meanwhile, in a large skillet, heat the olive oil. Add the garlic and crushed red pepper and cook over moderate heat until fragrant, about 1 minute. Add the chopped tomatoes and season with salt and pepper. Cook, stirring occasionally, until the tomatoes begin to break down, about 5 minutes. Add the white wine and clams and bring to a boil. Cover the skillet and simmer until the clams open, about 5 minutes. Remove the skillet from the heat and add the green beans and basil.
3. Add the spaghetti to the boiling water and cook until al dente. Drain the spaghetti, reserving ¼ cup of the cooking water. Return the spaghetti to the pot and add the clam-and-green bean sauce and the reserved pasta cooking water. Toss over moderate heat until the sauce coats the spaghetti, about 1 minute. Transfer the spaghetti and clams to shallow bowls and serve, passing the grated Parmigiano-Reggiano at the table.