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# KITCHEN CONNAISSEUR

## *Squid Ink Fettuccine with Spicy Clam Sauce*



Serve this dish with garlic bread, but for a nice change use Roasted Garlic Olive Oil instead of butter, and a full-bodied red wine. Serves 4.

### *ingredients*

<b>2 cups</b>	Canned clams - drained
<b>1/2 cup</b>	<b><i>Roasted Garlic Olive Oil</i></b>
<b>2-4</b>	hot green chilies, minced (or 1/2 tsp. dried crushed chilies)
<b>2 cups</b>	small mushrooms, cut in quarters
<b>2-3</b>	small zucchinis, sliced
<b>1 - 1 1/2 cups</b>	<b><i>Sun Dried Tomato Sauce</i></b>
<b>1 tsp</b>	<b><i>Herbs for Pasta &amp; Pizza</i></b>
<b>1/2 cup</b>	fresh parsley, minced
<b>To taste</b>	salt
<b>To taste</b>	freshly ground black pepper
<b>1 bag</b>	<b><i>Squid Ink Fettuccine</i></b>
<b>2 Tbsp</b>	Grated parmesan cheese

### *instructions*

1. Heat oil in a large skillet. Sauté the mushrooms, zucchini and chilies for 2 minutes. Add the Sun Dried Tomato Sauce and Pizza & Pasta Herbs and simmer for about 5 minutes. Stir in clams and parsley and remove from heat. Season to taste with salt and pepper. Cover.
2. Cook Squid Ink Fettuccine according to the directions on bag.
3. Reheat the sauce just to boiling. Serve at once over hot fettuccine with freshly grated Parmesan cheese.