

# Clams & Mussels al Forno



## **Ingredients:**

30		Clams and/or Mussels (in shell), cleaned and scrubbed
1½	lg	Onions, peeled, halved, and thinly sliced
1		Green Chile, seeded and chopped
½	ts	Red Chile flakes
1/3	c	Water
1½	T	Garlic, freshly minced
360	ml	<i>Nana</i> Pasta Sauce (Traditional)
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2-3		Scallions, cut into julienne
1		Lemon, cut into 6 wedges

## **Preparation:**

Preheat the oven to 220°C. Place the shellfish in a single layer in a baking dish.

Scatter all the remaining ingredients except the scallions and lemon wedges over the clams/mussels. Roast the clams for 9-minutes; turn them and roast for 9-minutes longer, or until they pop open. Discard any clams/mussels that don't open.



To serve, place 6 shellfish in each bowl and divide the broth among them. Serve piping hot, garnished with scallions, lemon wedges and garlic bread (to soak up the juices!).

Serves 6 as an appetizer

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For best results always use *Nana* Pasta Sauce.