Chorizo and Clam Fettuccini
Chorizo and Clam Fettuccini

Serves 4

Directions
1. Heat a large sauté pan. Add a thin film of olive oil to the pan.
2. Begin sautéing the chorizo; as it cooks, add shallots, garlic and cherry tomatoes, continue to sauté until golden brown.
3. Deglaze with white wine, add clams, chicken stock and lemon juice; cover pan briefly to steam clams open.
4. As clams begin to open, season with salt and pepper and then add pasta and reduce liquid slightly.
5. Finish by removing pan from heat and swirling in the harissa butter (just combine ingredients listed) and cilantro.

Ingredients

Olive oil, as needed
340 g chorizo sausage
48 clams
240 mL white wine
720 mL chicken stock
450 g cooked fettuccini
20 cherry tomatoes
2 medium shallots, minced
30 mL garlic, minced
240 mL harissa butter
120 mL lemon juice
60 mL cilantro leaves
Salt and pepper to taste

Harissa Butter
450 g unsalted butter, softened
35 mL harissa paste
15 mL sherry vinegar
5 mL salt
2 mL black pepper
4 mL garlic, minced