Chorizo and Clam Fettuccini
Ingredients

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Chorizo and Clam Fettuccini

Serves 4

**Ingredients**
- Olive oil, as needed
- 12 ounces chorizo sausage
- 48 clams
- 1 cup white wine
- 3 cups chicken stock
- 1 pound cooked fettuccini
- 20 cherry tomatoes
- 2 medium shallots, minced
- 2 tablespoons garlic, minced
- 1 cup harissa butter
- ½ cup lemon juice
- ¼ cup cilantro leaves
- Salt and pepper to taste

**Harissa Butter**
- 1 pound unsalted butter, softened
- 2 tablespoons plus 1 teaspoon harissa paste
- 1 tablespoon sherry vinegar
- 1 teaspoon salt
- ½ teaspoon black pepper
- ⅛ teaspoon garlic, minced

**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.