Linguine with Clam Sauce

Yields 2 servings

Ingredients:

- 12 ounces linguine pasta
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons unsalted butter
- 3 cloves garlic, minced
- 2 (6.5 ounce) cans clams, juices reserved
- 1/2 cup heavy cream or half-and-half
- Kosher salt and freshly ground black pepper, to taste
- Grated Parmesan, for serving

Directions:

1. In a large pot of boiling salted water, cook pasta until al dente according to package instructions; drain well.
2. While the pasta is cooking, heat olive oil and butter over medium-high heat in a large skillet or saucepan.
3. Once the butter has melted, add the garlic and saute until golden and fragrant, about 1 minute.
4. Add the reserved clam juice, bring to a simmer and reduce by about half.
5. Stir in the clams and heavy cream. Season with salt and pepper, to taste.
6. Spoon the sauce over the pasta and top with grated Parmesan, if desired. Serve immediately.

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