



Pesce ala Vongole

By Chef Dave Bland

Ingredients:

2 Servings

2 T olive oil
Two 5 oz filets of halibut,
skin on preferably
4 garlic cloves, minced
1 clove of shallots
4 anchovies, mashed into a paste
Splash of white wine
8 oz stock, chicken, fish or clam
10 clams in the shell
2 T salted butter

4 oz uncooked Angel hair pasta
1 plum tomato, seeded and diced
2 T fresh parsley, chopped
1 T extra virgin olive oil



Directions: In a heavy gauge skillet, on medium, heat the oil and place the fish in skin side up. Cook until the outside is cooked. Turn the fish carefully and cook the skin until crispy; set aside. Next sauté the garlic and shallots until translucent and aromatic. Then add the anchovies and deglaze with a splash of white wine. Add the chicken stock and the clams and season with salt and pepper to taste. Bring the sauce to a simmer, add the butter and place the fish back in the sauce. Add the uncooked angel hair pasta and cook in the sauce until al dente or firm to the bite. When the pasta is cooked and the fish is slightly flakey, garnish the dish with the chopped plum tomatoes and parsley. Serve the fish atop the pasta and drizzle extra virgin olive oil on the fish before serving.

www.circlesquarecommonsfarmersmarket.com



Pesce ala Vongole

Amount Per Serving	
Calories	587.7
Total Fat	26.2 g
Saturated Fat	9.5 g
Polyunsaturated Fat	2.4 g
Monounsaturated Fat	5.3 mg
Cholesterol	144.4 mg
Sodium	552.4 mg
Potassium	1,098.2 mg
Total Carbohydrate	24.3 g
Dietary Fiber	1.5 g
Sugars	1.9 g
Protein	56.2 g