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## Olive on Tap Spaghetti with Clams and Braised Greens

INGREDIENTS: 1/2 cup *Olive on Tap Tuscany Olive Oil* \* 8 garlic cloves, crushed \* 4 dozen little neck clams \* 2 cups dry white wine \* 2 jarred roasted red peppers, drained \* 1 teaspoon crushed red pepper \* 1 pound Swiss chard or collard greens, stemmed and chopped (8 cups) \* Kosher salt \* Pepper 1/2 pound *Olive on Tap Italian Pasta* \* 2 tablespoons unsalted butter, cubed and chilled \* 1 teaspoon grated lemon zest \* 1 tablespoon fresh lemon juice 1/2 cup grated Parmigiano-Reggiano cheese, plus more for garnish

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How to Make It **Step 1** In a large pot, heat 1/4 cup of the oil. Add half of the garlic and cook over moderate heat, stirring, for 1 minute. Stir in the clams. Add the wine and bring to a boil. Cover and cook over moderately high heat, stirring occasionally, 5 to 7 minutes; as the clams open, transfer them to a baking sheet. Discard any unopened clams. Strain the cooking liquid through a sieve into a blender. Add the roasted peppers and puree until smooth. **Step 2** Wash out the pot, then heat the remaining 1/4 cup of oil in it. Add the remaining garlic and cook over moderate heat, stirring, for 1 minute. Stir in the crushed red pepper and Swiss chard in batches until the chard is just wilted, about 3 minutes. Stir in the roasted pepper broth and season with salt and pepper. **Step 3** In a large pot of salted boiling water, cook the pasta until al dente; drain. Add the pasta to the Swiss chard mixture along with the butter, lemon zest, lemon juice and the 1/2 cup of grated cheese. Add the clams and toss to heat through. Transfer the pasta and broth to shallow bowls, garnish with grated cheese and serve.

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