



## Clam Ragout

- 1 can (51 oz) **Cape May Chopped Ocean Clams** (do not drain)
- 5 cups of corn
- 1 ½ cups diced tomatoes
- 2 cloves garlic, chopped
- 1 medium onion, diced
- 4 tablespoons olive oil
- 1 tablespoon dried basil leaves
- salt & pepper to taste
- Pasta or Rice for serving

In large sauce pan, sauté garlic and onion in oil until tender. Add other ingredients, except clams, simmer for 10 minutes. Add clams and simmer for 5 additional minutes. Serve over rice or pasta.