



White Clam Sauce and Broccoli

- 1 can (27 oz) **LaMonica Chopped Sea Clams** (do not drain)
- ½ lemon, juice only
- 2 bunches broccoli, cut into small pieces
- 1 cup white wine
- 3 cloves garlic, chopped
- 2 small shallots or 2 tablespoons onion, chopped
- 4 teaspoons olive oil
- 1 teaspoon dried basil leaves
- salt & pepper to taste
- Pasta or Rice for serving

In medium sauce pan, sauté garlic and shallots in olive 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.