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## Clams Swimming in Pesto Sauce

When you can have a delicious, healthy, and fancy dinner on the table in 5 minutes, life is good- and so is dinner! This is my go to, busy fish mama, school night dinner. Put on some jazz, pour yourself some wine, and steam some Clams.

### Ingredients:

- 2 pounds of fresh Clams from The Fish Folks
- 1 Tablespoon of butter
- 2 Tablespoons of olive oil
- 1 small shallot- minced
- 1 garlic clove-minced
- ½ cup of white wine
- 2 Tablespoons of your favorite prepared pesto
- Salt and pepper, to taste
- 1 Tablespoon of minced fresh parsley for garnish

### Directions:

In a large skillet with a tight fitting lid, melt the butter, add the olive oil and shallot; cook over medium heat for about 2 minutes. Meanwhile, in a large colander, rinse the fresh Clams under cold water. Next, add the garlic, wine, pesto, and Clams in a single layer covering the bottom of the skillet. Cover and steam for about 3 minutes, or until the Clams have opened and are steaming hot. Discard any Clams that do not open. Garnish the Clams with parsley and serve immediately right out of the skillet with a crusty French or sourdough bread to soak up all of the yummy sauce. Enjoy!

**Servings:** 2-3