

## Shrimp & Local Littlenecks



Servings:

**4 servings**

Prep Time:

**10 min**

Cook Time:

**15 min**

### Ingredients

- 1 tbsp **Olive Oil**
- 1 **Shallot**, sliced thinly
- 4 **Garlic Cloves**, minced
- 1 **Red Bell Pepper**, diced
- 1 link (8 oz) **Chorizo Sausage**, diced
- 1 lb **Shrimp**, peeled & deveined
- 1 tsp **Salt & Pepper**
- 1 tsp **Smoked Paprika / Oregano**
- 1 pint **Cherry Tomatoes**, halved
- 16 **Littleneck Clams**, (soaked in water 20 minutes prior)
- 1/2 cup **White Wine**
- 4 tbsp **Butter**
- Garnish: **Fresh Parsley & Lemon Zest**

### Method of Preparation

#### Step 1

Heat a skillet with olive oil over medium-high heat. Add shallot, garlic, peppers, chorizo and cook for 3-5 minutes.

#### Step 2

Add shrimp and spices. Cook each side for 2 minutes.

#### Step 3

Add tomatoes, clams, white wine, and butter. Cover and cook for 6-8 minutes or until all the clams have opened.

#### Step 4

Garnish with fresh parsley and lemon zest. Enjoy!

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