

## Steamed Clams

Servings: 2

### INGREDIENTS

- 2 T Roseli® olive oil
- 4 ea chanterelles, sliced
- 2 ea Cross Valley Farms® shallots, sliced
- 2 c Chef's Line™ Thai red curry chicken stock
- 24 ea littleneck clams
- 2 T butter
- 1 ea Chef's Line tandoori naan
- 2 T micro arugula

### PREPARATION

In a medium stock pot, heat olive oil, sweat chanterelles and shallots until translucent. Add stock and bring to boil. Add clams and cook covered for 5 to 7 minutes, until clams have opened. Mount with butter. Discard any unopened clams. Grill naan until slightly charred; slice. Place clams into a bowl and garnish with arugula. Serve clam broth in warm ramekin with grilled naan slices to dip.

