



Dutch Oven Clams and New Potatoes

RECIPE COURTESY CHEF TAMIE COOK

SERVES 4

- 1 pound small new potatoes, halved
- 12 pearl onions, peeled
- 3 garlic cloves, sliced
- 2 tablespoons olive oil
- 1 tablespoon chopped fresh thyme
- ½ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- ½ cup chicken broth
- 40 middle neck clams, scrubbed and rinsed
- 2 tablespoons fresh chopped parsley
- Pinch red pepper flake, optional

Preheat the oven to 450° F.

Toss the potatoes, onions, garlic, olive oil, thyme, salt, and pepper together in a mixing bowl. Transfer to a 5-quart cast iron Dutch oven and roast for 10 minutes, tossing once halfway through cooking.

Pour the broth into the Dutch oven and stir, scraping the bottom of the pan, to incorporate browned bits. Add the clams on top of the potatoes, cover, return to the oven and continue cooking for 10 to 15 minutes or until clams have opened and potatoes are cooked through.

Sprinkle with parsley and red pepper flake, if desired, and serve immediately.

Serve
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