



Lemongrass Coconut Clams

RECIPE COURTESY CHEF J CHONG

SERVES 4

- 1 **tablespoon** olive oil
- 1 **pound** littleneck clams
- 3 **stalks** lemongrass cut into 3-inch pieces and smashed
- 1 **shallot**, finely chopped
- 2 **garlic cloves**, finely chopped
- 1 **cup** chicken stock or vegetable stock
- $\frac{3}{4}$ **cup** coconut milk
- 2 **tablespoons** freshly squeezed lime juice, plus extra for serving
- 1 **teaspoon** red pepper flakes
- 1 **teaspoon** honey
- Salt**, to taste

Clean the clams well in cold water and discard any clams that are broken or open.

Place the olive oil in a medium saucepan and set over medium heat. Add the lemongrass, shallots, and garlic and stir to combine. Cook until fragrant, 2 to 3 minutes. Add the chicken stock, coconut milk, lime juice, red pepper flakes, and honey and stir to combine. Increase the heat and bring to a boil. Add the clams, cover, and cook until all the clams are open, 3 to 4 minutes. Remove from heat, taste the broth, and add salt to taste. Add a squeeze of fresh lime juice, a sprinkle of cilantro leaves and serve immediately.

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