

## Linguine with White Clam Sauce

Instant Pot

4 tbsp butter

4 tbsp olive oil

3 or 4 cloves garlic, minced

1 1/2 cups water

2 cans of minced clams with juice, 6.5oz each

1/4 cup white wine

1 tbsp oregano

1 tbsp basil

1 1/2 tsp salt

1/2 tsp black pepper

8 oz linguine (I used fettuccine. I was out of linguine.)

Sauté butter, oil, and garlic on low.

Add clams with juice, water, and wine.

Add all the spices.

Break pasta in half and lay on top, pushing down under the liquid but NOT stirring.

Manual 5 minutes, NPR 5 minutes, stir. It's going to be a little soupy. Let sit for about 10 minutes, stirring occasionally. Should have thickened up.

Serve with Pecorino Romano on top.

Serves 2, generously.

