



# East Coast Littleneck Clams

Enjoy a taste of New England in your own kitchen! Our sustainably sourced, SAND-FREE Littleneck Clams are a succulent treat as-is, served with drawn butter, your favorite clam sauce, or in a seafood paella.

## EASY COOKING DIRECTIONS

### KEEP FROZEN UNTIL READY TO COOK

For food safety and quality, follow these cooking instructions. Cook to an internal product temperature of 145°F.



#### STEAM ON STOVETOP

1. Add 12oz of water to a large pan.
2. Turn burner on high
3. Place pouch with clams in pan and cover.
4. Steam for 6-7 minutes or until clams open.
5. Cut pouch and and pour into serving bowl.
6. Enjoy clams with French bread, or over fresh cooked pasta.



#### BOIL ON STOVETOP

1. Place pouch in boil pot.
2. Fill with enough water to cover pouch.
3. Turn burner on high and bring to a boil.
4. Boil for 5-6 minutes or until clams open.
5. Cut pouch and and pour into serving bowl.
6. Enjoy clams with French bread, or over fresh cooked pasta..



#### STEAM IN STEAMER

1. Fill steamer with water.
2. Add pouch with clams inside
3. Steam for 5-6 minutes or until clams open.
4. Cut pouch and and pour into serving bowl.
5. Enjoy clams with French bread, or over fresh cooked pasta.