



East Coast Littleneck Clams Portofino

Flavors inspired by Portofino, the famous Italian Riviera seaside port along the Mediterranean Sea. Our dish, made with American grown, sustainably sourced SAND FREE clams, can be enjoyed with rustic bread or over linguini pasta.

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.