

Clam and Tuna Arugula Pesto Linguine

Serves: 2-4

Ingredients

- ½ pound dry linguine
- 2 cups tightly packed arugula
- 2 cloves garlic
- ½ lemon, zested and juiced
- ½ cup shredded parmesan cheese
- ½ cup olive oil
- pinch red pepper flakes
- 2 tbsp unsalted butter
- 2 tbsp extra virgin olive oil
- ½ yellow onion, diced
- 1 can [Crown Prince Natural Solid Light Yellowfin Tuna in Extra Virgin Olive Oil](#), drained and flaked
- 1 can [Crown Prince Natural Whole Baby Clams in Water](#) (do not drain)
- salt and black pepper, to taste



Directions

Fill a large pot with water. Place on burner over high heat and add a handful of salt. When water comes to a boil throw in linguine.

While linguine is cooking, place the next six ingredients into a food processor bowl. Process on high until smooth. Taste and season as needed with salt and pepper. Set aside.

In a large sauté pan, heat butter and oil over medium high heat. When butter is melted, add onion and sauté until onions are translucent. Once linguine is cooked, use tongs to remove from water and transfer to sauté pan. Stir to combine with onions and add ¼ to ½ cup of pasta cooking water. Allow most of the water to evaporate off. Add pesto, tuna and clams. Combine well and heat through.

Transfer to serving plates or bowls and top with additional shredded parmesan cheese or red pepper flakes as desired.

Serve immediately.