



# ROASTED CLAMS WITH LEMONY PANKO

WINE PAIRING-2024 SÉMILLON



## INGREDIENTS

3/4 cup panko  
4 tablespoons olive oil, divided  
4 cloves garlic, finely grated and divided  
Kosher salt, to taste  
1/2 cup dry white wine  
1/2 teaspoon red pepper flakes  
3 dozen littleneck clams, scrubbed  
1/3 cup flat-leaf parsley, chopped  
1 tablespoon lemon zest  
3 tablespoons lemon juice

## PREP TIME

Prep | 10 MINS

Cook | 15 MINS

Total Time | 25 MINS

## INSTRUCTIONS

- 01** Preheat oven to 450°F (230°C).
- 02** In a small bowl, mix panko with 2 tablespoons olive oil, 2 cloves grated garlic, lemon zest, and a pinch of kosher salt. Set aside.
- 03** Place scrubbed clams in a large roasting pan. Sprinkle with red pepper flakes and remaining 2 cloves garlic.
- 04** Pour white wine and lemon juice over clams; drizzle with remaining 2 tablespoons olive oil.
- 05** Evenly scatter lemon-panko mixture over clams.
- 06** Remove from oven and sprinkle with chopped parsley. Serve immediately.