

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Rasta Pasta Clams

The Littleneck clam, also known as a quahog, round clam, or hard-shell clam, is native to the eastern shores of North America, from Prince Edward Island to the Yucatán Peninsula. And as summer quickly approaches people start to hunger for these little delicious bi-valves.

Steamed, Casino and Half Shell are pretty popular but why not try something new. Clam cakes, Clam Paella, Clam Risotto, Clam Frittata or Clam Ceviche just to name a few. Or try this recipe for Rasta Pasta Clams. It's festive, tasty and profitable. However you do it, put some money making clams on your menu tonight.

Menu Applications

	Item #	Cost
•1 Dozen Little Neck Clams	#22008	- \$5.50/dozen
•16 oz Penne or Shell Pasta	#6265	- \$1.06
•2 Cups Heavy Cream	#15972	- \$1.45
•2 Cups Clam Juice	# 28205	- \$0.58
•2 Cups Fresh Pineapple, chopped	#2108	- \$0.90
•2 Cups Fresh Mango, chopped	#2084	- \$0.87
•2 Red Peppers, diced	#2288	- \$1.98
•1 Bunch Scallions, diced	#2375	- \$0.58
•4 Cloves Garlic, chopped	#2214	- \$0.20
•2 Tbsp Jamaican Jerk Seasoning	#33512	- \$0.67
•1 Tbsp Ground Coriander	#14178	- \$0.21
•Lime	#2081	- \$0.04
•Salt and Pepper, to taste	#34277 / #34278	

Tonight's Savings

Portion Cost: \$5.50

Suggested Sell: \$17.99

Food Cost: 29%

Profit Dollars: \$12.49

1. Boil pasta until al dente and drain.
2. Sauté garlic, mango, pineapple, and red pepper in pan.
3. Then add clams, heavy cream, clam juice, scallions, garlic and seasonings.
4. Heat at medium high temperature until clams open, sauce reduces and starts to thicken.
5. Add pasta to pan toss and serve.
6. Garnish with lime wedge

