

Grilled Clams Casino

Makes 8 servings (3 clams)

POINTS® value: 2

Ingredients:

2 tsp olive oil

◆ 2 slices Canadian bacon, finely chopped

◆ 1 small red bell pepper, finely diced

1 shallot, minced

1 garlic clove minced

1/4 tsp salt

1 Tbsp chopped fresh parsley

1 tsp grated lemon zest

◆ 2 dozen littleneck clams, shucked, bottom shells reserved

1. Preheat the grill to medium-high.

2. Heat the oil in a small nonstick skillet over medium heat. Add the bacon, bell pepper, shallot, garlic, and salt; cook, stirring, until softened, 6-8 minutes. Remove the skillet from the heat; stir in the parsley and lemon zest.

3. Place 1 clam in each shell and top each with about 1 teaspoon of the bell pepper mixture. Place the clams on the grill rack and grill, covered, until just cooked through, about 3 minutes. Serve at once.

Recipe adapted from Weight Watchers Cookbook Sizzle it@2008 Weight Watchers International, Inc. All Rights Reserved