

SAUCES & DIPS

Macaroni and White Clam Sauce

3 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	15 min	10 min	8	\$0.27	290 kcal

Macaroni and White Clam Sauce is a sauce that serves 8. One portion of this dish contains about 17g of protein, 5g of fat, and a total of 500 calories. For 27 cents per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. It is brought to you by Allrecipes.

Ingredients

- ☐ 2 tablespoons butter
- ☐ 10 ounce whole baby clams
canned
- ☐ 1¼ cups White clam sauce
- ☐ 4 cups hot water
- ☐ 6½ ounce minced clams
canned
- ☐ 3 cloves garlic, chopped
- ☐ 16 ounce package macaroni

EQUIPMENT Sauce pan

Method

- 1

Combine in a large saucepan: whole baby clams, minced clams, clam sauce, butter and garlic. Bring to boil.
- 2

Add macaroni and hot water and return to boil. Cook until macaroni is al dente.

Nutrition per serving

290

KCAL

9 g

PROTEIN

4 g

FAT

53 g

CARBS

Saturated Fat

2 g · 12% of daily needs

Fibre

1.8 g · 7% of daily needs

Sugar

10.1 g · 11% of daily needs

Sodium

481 mg · 21% of daily needs

Cholesterol

10.2 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/macaroni-and-white-clam-sauce-147355