

Recipe of the Week

Spaghetti Marinara



500g Marinara Mix
300g Live Black Mussels
(washed & de-bearded)
2 x 410g cans of crushed tomatoes
3 tbsp tomato paste
2 tbsp olive oil plus extra to toss
1 onion chopped finely
3 crushed cloves of garlic
1 cup of dry white wine
500g spaghetti pasta
2 tbsp chopped parsley (flat leafed)

Heat oil in a large saucepan, add onion and cook for
3-4 minutes until softened

Add garlic and wine and simmer for 2 minutes. Add paste and
crushed tomatoes, and simmer for 15-20 minutes, stirring
occasionally until slightly thickened. Season well.

Cook the pasta in boiling, salted water until al-dente.
Drain and toss in a little olive oil.

Add marinara mix and mussels to tomato sauce, cover with lid and
cook 3-4 minutes over medium-high heat. Stir in parsley.

Toss the sauce through the pasta
and serve immediately.