

# 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.