

PASTA WITH MUSSELS IN SPICY TOMATO SAUCE



Preparation time: 40 min

Difficulty: Easy

Ingredients

- Chili Pepper Flakes: 1/4 teaspoon
- Fresh Parsley chopped: 1 tablespoon
- Fresh Thyme chopped: 1 teaspoon
- Freshly Ground Black Pepper or more to taste: 1/4 teaspoon
- Mussels scrubbed: 2 pounds
- Olive oil: 2 tbsp
- Onion medium size or medium shallot, chopped: 1/4
- Onion medium size, chopped: 1/2 tbsp
- Pomi Chopped Tomatoes: 2 cans
- Salt or more to taste: 1 teaspoon
- Sugar: 1 teaspoon
- White Wine: 1/2 cup
- clove Garlic crushed: 1
- cloves Garlic chopped: 3
- pasta: 1 pound

For this recipe we used:

Chopped Tomatoes 2 Cans



Preparation

Instructions

Preparing the Mussels:

- Before you start cooking your dish I'd suggest placing the mussels in a bowl with ice water and let them soak for about 20 minutes, before scrubbing them. This will let the sand from the mussels fall to the bottom of the bowl.
- Any of your live mussels that happen to be open and don't close to the touch, should be discarded.
- Right before cooking the mussels, remove them from the water, scrub with a brush and remove any beards.

Making the Spicy Tomato Sauce:

- In a deep pan or a dutch oven, saute chopped onions with olive oil, minced garlic, chili paper flakes, and fresh thyme, for about 5 minutes.
- Add Pomi Chopped Tomatoes
- Add a teaspoon of salt and sugar and a little bit of freshly grounded pepper. Cover the pot and let cook for 20- 25 minutes.

Cooking Pasta

- Cook your pasta according to instructions. *(see notes below on how to salt your pasta water).
- Reserve a cup of pasta water and drain the rest once the pasta is cooked.

Cooking the Mussels:

- In a dutch oven or heavy-duty pot with a cover, combine white wine, chopped onions, crushed garlic and bring it to boil.
- Add mussels and cover it up. Cook for 2-4 minutes, until all the mussels have opened.

- After the first 2 minutes remove the mussels that opened up and place them in a bowl; cover the pot and let the mussels to cook for couple more minutes. Any unopened mussels should be discarded.
- Once all the mussels are in a bowl, let them cool off slightly. Once they're cool enough to handle, remove about 2/3 of the mussels from the shells and leave the rest in the shells.

Assembling the Pasta with Mussels in Spicy Tomato Sauce

- Check tomato sauce for seasoning and adjust with salt and pepper as needed;
- Add the mussels which were removed from shells to the spicy tomato sauce, and gently fold them in.
- Add pasta to the pot or bowl, cover with sauce and gently mix together; if the sauce is too thick then add a little bit of your pasta water;
- Transfer the pasta dish to a serving plate or pan (I like using my cast-iron skillet for the rustic effect).
- Add your in-shell mussels on top and sprinkle with some chopped parsley for an outstanding looking dish, and serve.