



SPAGHETTINI with Tomatoes and Mussels

4 servings

2 lbs	fresh mussels	1 kg
½ cup	dry white wine	125 mL
14 oz	PASTENE Spaghettini	400 g
4 tbsp	PASTENE Extra Virgin Olive Oil	60 mL
1	onion, chopped	1
1	can (28 fl. oz./796 mL) PASTENE Italian Peeled Tomatoes, chopped	1
2 tbsp	finely chopped fresh parsley	30 mL
	salt and pepper	
	PASTENE Grated Parmesan Cheese	

- Wash mussels and remove beards. Place in a large saucepan with the white wine. Cook over high heat, stirring constantly, until mussel shells open. Remove from heat. Discard any unopened mussels.
- Remove mussel meat from shells, and reserve meat and cooking liquid.
- Cook pasta in boiling salted water for 10 minutes; drain and reserve.
- Meanwhile, heat olive oil in a skillet over medium heat and add onion. Cook until onion is tender. Add tomatoes and reserved cooking liquid from mussels. Season to taste with salt and pepper. Cook over medium heat about 15 minutes.
- Add mussels. Cook over low heat a few minutes to reheat mussels, then mix with hot spaghetti; add parsley and serve hot, sprinkled with Parmesan.