

CLASSIC MUSSELS

Marinara

4-6 servings

4 lbs	fresh mussels	2 kg
4 tbsp	PASTENE Extra Virgin Olive Oil	60 mL
1	onion, chopped	1
3	garlic cloves, chopped	3
1/3 cup	dry white wine	75 mL
1 tsp	chopped fresh oregano	5 mL
1/4 tsp	dried crushed chili peppers	1 mL
2 cups	PASTENE "Kitchen Ready" Ground Tomatoes	500 mL
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
4 tbsp	chopped fresh parsley	60 mL
	salt and pepper	
	PASTENE Grated Parmesan Cheese	

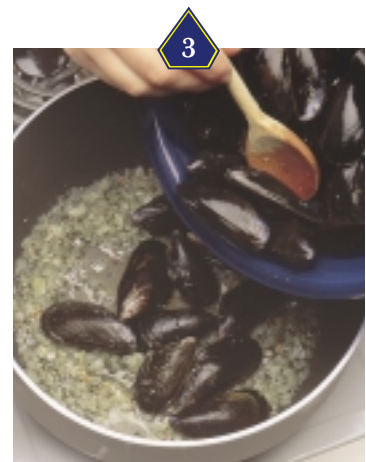
- Rinse mussels in cold water, and remove beards. Discard any mussels that do not close when shells are tapped.
- Heat olive oil in a large pot over medium heat. Cook onion until soft, but not browned. Add garlic and wine. Cook for 5 minutes over medium-high heat.
- Add oregano and chili pepper. Cook another 5 minutes. Add mussels, cover, and cook 10 minutes, or until mussels open.
- Remove mussels with a slotted spoon and keep hot. Discard any unopened mussels. Add tomatoes to pan. Simmer 8 minutes. Stir in pesto sauce, parsley and reserved mussels. Season to taste with salt and pepper. Mix well and serve immediately, sprinkled with Parmesan if desired.



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Add oregano and chili pepper. Cook another 5 minutes. Add mussels, cover, and cook 10 minutes, or until mussels open.



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Remove mussels with a slotted spoon and keep hot. Discard any unopened mussels. Add tomatoes.

5



Simmer 8 minutes, then stir in pesto sauce and parsley.

6



Add reserved mussels and season to taste with salt and pepper. Mix well.