

SICILIAN STYLE MUSSELS

INGREDIENTS:

8 oz spaghetti
2 fluid oz olive oil
1 onion, finely chopped
3 cloves garlic, finely chopped
4 vine ripened tomatoes, diced finely
1 1/2 Lb mussels, cleaned
1 tablespoon mixed fresh herbs (basil/thyme, etc.)
2 oz dry white wine
2 tablespoon grated parmesan cheese
1 tablespoon chopped parsley
Salt & pepper to taste

DIRECTIONS:

1. Pre-cook spaghetti in water. Refresh in cold water after cooking and toss with half the oil. Set aside.
2. Heat the remaining oil over a high heat in a large pot. Add the onion, garlic, and tomatoes and cook for 10 minutes.
3. Add the mussels, chopped herbs, white wine and salt and pepper.
4. When the mussels start to open add the spaghetti.
5. Stir together until all the mussels have opened.
6. Serve with the parmesan and parsley sprinkled on top.

SERVINGS: 4