



Linguini With Mussels

Preparation

8 oz linguine
1 lb mussels
4 oz white wine
1 cup marinara
2 Cloves Garlic
2 oz parsley
Juice from 1/2 lemon
Salt and pepper to taste

Recipe

In a pot of salted boiling water and the linguine. Cook for 7 to 9 minutes
In a deep sauté pan heat the olive oil.
Add chopped garlic then add white wine.
Cook for 3 minutes, add the mussels.
Cover and turn to medium heat.
Cook until all the mussels open.
Add marinara sauce.
Cook together for 4 minutes.
Add lemon juice.
Salt and pepper to taste.
Serve the mussels over drained linguine.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

