Wholegrain pasta with mussels



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Basil: to taste
- EVO oil: to taste
- Fresh chilli pepper: to taste
- Garlic: 2 cloves
- Mussels: 500 g
- Spaghetti: 320 g

Preparation

1. Coax the mussels open in a pan with some oil, a garlic clove and fresh chilli pepper.
2. Once open, remove them from the shell and filter the resulting cooking water.
3. Finely chop some of the mussels and leave some whole to garnish with.
4. In the meantime, place the spaghetti in salted water and the chopped mussels in a pan with some oil, garlic, basil, the mussel broth and the **Chopped tomatoes.**
5. Drain the pasta after 2/3 of cooking time and finish cooking them in the pan as the sauce reduces.
6. Place on a dish and garnish with the whole mussels and some fresh basil.

For this recipe we used:

Chopped Tomatoes 320 g

