

## Mussel & Pasta Salad with Fennel

Bring the pasta to the boil in a large saucepan of boiling, salted water. Cook until just tender.

Meanwhile, whisk the olive oil, wine vinegar, seasonings and garlic until well combined.

Drain the mussels and remove from their shells.

Drain the cooked pasta and while still hot, combine with the dressing. Cool. Add the remaining ingredients. Served at room temperature or chilled. Serves 4 as a light meal.

### ***For 4 Servings:***

1kg Omega<sup>TM</sup> Mussels

2 cups (180g) small shell pasta

1/2 cup (125ml) extra virgin olive oil

1/4 cup (60ml) white wine vinegar

salt and pepper to taste

1 clove garlic, crushed

1 fennel bulb, thinly sliced

8 each: Kalamata olives, pitted and sliced; cherry tomatoes, halved

1/4 cup flat-leaf parsley