



Omega™ Mussels with Pasta & Tomato Sauce

Heat the oil in a large pan, add the garlic and cook without browning for 1-2 minutes. Add the tomatoes (and juice), tomato paste and wine. Snip the corner off the Omega™ Mussel pack and pour the liquid into the pan (reserve the Mussels to add later). Stir to combine then leave to the sauce to simmer for 5-10 minutes over a medium heat.

Cook the pasta according to the packet instructions. When cooked, drain it thoroughly, then toss with a little additional olive oil.

Season the sauce to taste with salt and pepper, then add the Omega™ Mussels and simmer for 2-3 minutes longer, or until heated through.

Arrange the pasta in serving bowls, top with the mussels and sauce and serve garnished with a little chopped parsley or basil.

Enjoy!

This recipe was created by Luke McCann

For 4 Servings:

- 1 pack Omega™ Mussels
- 1 tablespoon olive oil
- 2 cloves garlic, peeled and chopped
- 1 can diced tomatoes in juice
- 1 tablespoon tomato paste
- 1/2 cup dry white wine
- salt and pepper to taste
- 200g fresh or dried pasta
- a little extra olive oil