

# Mussels Linguine

## Ingredients

4 lbs. mussels	1/8 tsp. red pepper
1/4 cup olive oil	2 (1 lb., 13 oz.) cans Italian tomatoes, mashed
2 cloves garlic, finely minced	1/2 tsp. black pepper
2 onions, thinly sliced	2 tsp. salt
2 lemons, finely sliced	2 cups red wine
1 (6 oz.) can tomato paste	2 lbs. linguine
1 1/2 tbs. oregano	
1 1/2 tbs. basil	

## Directions

Rinse and de-beard mussels. Steam until shells open ( approx. 4 minutes) then set aside. Sauté onion and garlic in oil in 6 qt. kettle. When onion is golden and soft, add lemon slices, tomatoes, tomato paste, basil, oregano, wine, salt and pepper. Simmer over low heat for 25 minutes with pot covered. Remove cover, simmer until sauce thickens. Remove top 1/2 of shell and add mussels to sauce, cover and cook over medium-high heat just long enough to heat mussels. Cook linguine according to directions and toss with 2 tbs. olive oil to prevent sticking. Cover linguine with mussels and sauce. Serve immediately.

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