

Mussel Linguine

DINNER

Ingredients

- 1 16 oz package linguine pasta
- 3 lbs mussels, cleaned
- 1/4 cup olive oil
- 5 cloves garlic, thinly sliced
- 1 cup grape tomatoes, halved
- 1/4 tsp crushed red pepper flakes
- 1/2 cup dry white wine
- 1/4 cup lemon juice
- 4 tbsp Truly Grass Fed Salted Butter
- 1/3 cup fresh parsley, chopped
- Salt and pepper, to taste



Instructions

1. Cook linguine pasta according to package directions, just a minute shy of al dente.
2. Boil mussels in water and once cooked, leave on low heat to add later. While pasta and mussels are cooking, heat olive oil in a saucepan.
3. Add garlic and red pepper flakes and cook for about 2 minutes.
4. Add tomatoes and toss.
5. Add white wine and lemon juice and bring to a low simmer, then whisk in butter to create the sauce.
6. Drain pasta and reserve 1/2 cup of pasta water.
7. Transfer pasta to saucepan and toss to coat evenly in sauce. If you desire a thicker sauce, add some pasta water.
8. Add cooked mussels in with pasta. Season to taste with salt and pepper and top with fresh parsley.



Naturally Irish. Truly Delicious.