

Mussels Marinara

Mussels marinara brings the Mediterranean sea to your dinner plate. Briny mussels and sweet marinara served over bucatini or spaghetti is a taste of Sicily in your kitchen.

PREP TIME: 5 minutes **TOTAL TIME:** 20 minutes **SERVINGS:** 4

INGREDIENTS

- 1-1/2 pounds fresh mussels
- 1 jar pasta sauce
- 2 Tablespoons **Colavita** Extra Virgin Olive Oil
- 1/2 white onion, diced
- 1/2 cup dry white wine
- 2 cloves garlic
- 1 pound **Bowl & Basket Specialty** spaghetti

DIRECTIONS

1. Begin pasta preparation first. Bring water to a boil in a large pot. Season the water with salt. Add pasta to the boiling water and cook until al dente.
2. Meanwhile, rinse and clean mussels thoroughly. Trim any beards that might be remaining.
3. In a large pot, sauté garlic and onions in olive oil until fragrant. Add marinara sauce and white wine and bring to a boil. Once boiling, add the mussels. Cover pot and cook until mussels open, approximately 5 minutes. Discard any unopened mussels.

Nutrition Information (1 serving): Calories 463, Total Fat 21.5 grams, Saturated Fat 3 grams, Cholesterol 63.5 milligrams, Sodium 809 milligrams, Carbohydrates 34.5 grams, Sugar 6 grams, Fiber 2 grams, Protein 31 grams