

OAK LEAF[®]

V I N E Y A R D S

STEAMED MUSSELS IN TOMATO SAUCE OVER LINGUINE PAIRED WITH OAK LEAF MERLOT

- 1 pound fresh, uncooked mussels
- 1 large can crushed tomatoes, with juice
- 1 small can diced tomatoes, with juice
- 1/4 cup Oak Leaf Merlot
- 1 teaspoon dried red pepper flakes
- 3 fresh basil leaves, chopped
- 4 cloves of garlic, sliced
- 1 teaspoon olive oil
- 1 bag linguine

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In the same pot as you will use to cook the sauce, sauté the garlic in one teaspoon of olive oil. Add the two cans of tomatoes, Merlot, red pepper flakes, and basil. Bring to a boil and then turn heat to low and let simmer for approximately 30 minutes.

Discard any mussels that have opened prior to cooking. After the tomato sauce is done, add the mussels directly into the sauce. Let cook until all mussels have opened.

At the same time, in another large pot, bring the water to boil for the pasta. Add the pasta and cook until al dente. Drain the pasta and add to tomato sauce. Mix well.

Transfer the pasta to a large serving platter. Add the mussels to the top of the pasta and serve.

Prep time: 15 minutes
Cook time: 45 minutes
Serves 4