



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# GARLIC AND TOMATO MUSSELS' LINGUINE



PREP  
**10 min**



COOK  
**20 min**



SERVES  
**4**

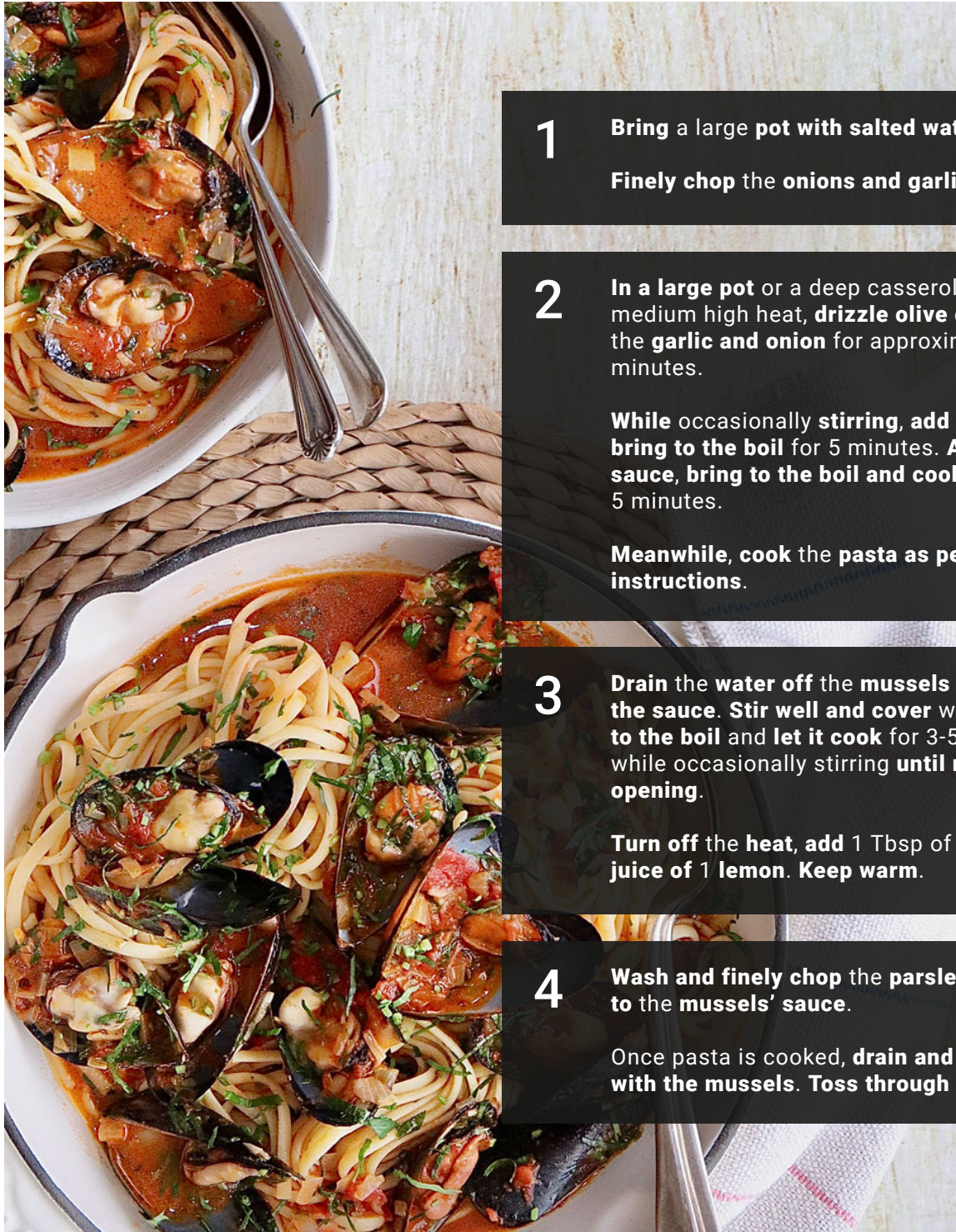
## INGREDIENTS:

- > 1kg Mussels
- > 500g Pasta Sauce
- > 500g Linguine
- > 500ml Vegetable Stock
- > 1 Brown Onion
- > 3 Large Garlic Cloves
- > 1 Parsley Bunch
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 1 Tbsp Butter
- > Chilli or Chilli Flakes (Optional)

# METHOD – GET COOKING!



**1** Bring a large pot with salted water to the boil.  
Finely chop the onions and garlic, set aside.

**2** In a large pot or a deep casserole dish on a medium high heat, drizzle olive oil and sauté the garlic and onion for approximately 5 minutes.

While occasionally stirring, add the stock and bring to the boil for 5 minutes. Add the pasta sauce, bring to the boil and cook for a further 5 minutes.

Meanwhile, cook the pasta as per packet instructions.

**3** Drain the water off the mussels and add to the sauce. Stir well and cover with a lid. Bring to the boil and let it cook for 3-5 minutes while occasionally stirring until mussels start opening.

Turn off the heat, add 1 Tbsp of butter and the juice of 1 lemon. Keep warm.

**4** Wash and finely chop the parsley. Add parsley to the mussels' sauce.

Once pasta is cooked, drain and add to the pot with the mussels. Toss through and serve hot.

## CHEF'S TIPS FOR COOKING AND LEFTOVERS...

- If you desire, use half wine and half stock in this recipe.
- Shake the pot with a lid on to help the opening of the mussels or could assist them to open while stirring with a wooden spoon.
- Top with chilli flakes, chilli oil or fresh chilli, if preferred.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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