

Mussels Marinara

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Ingredients

1 cup dry white wine
1 cup canned diced tomatoes with juice
2 Tbls. chopped fresh garlic
2 Tbls. chopped fresh basil
2 Tbls. chopped fresh parsley
1 tsp. salt
1/4 tsp. white pepper
2 doz. blue mussels – scrubbed, rinsed
1 Tbls. cornstarch
cooked pasta of your choice

Directions

In a large saucepan, bring wine, tomatoes, garlic, basil, parsley, salt, and pepper to a boil.

Add mussels to pan, cover, and simmer for 6-8 minutes, until all mussels have opened.

Stir in cornstarch and simmer until thickened, stirring constantly.

Serve over warm pasta.