

There's nothing better than sharing a pot of sweet, succulent mussels, complete with a chilli-sparked tomato sauce, with family and friends. Best of all, you won't be wasting time in the kitchen fussing about with mussels. Mussels are one of the easiest seafoods you can cook – in a matter of minutes, you will have a delicious meal ready to go for you and your hungry guests.

Our Kinkawooka New Season mussels make a meal you can afford to make over and over. Mussels are one of the best value seafoods you can buy. And you can grab a packet on your next trip to the local supermarket – it's never been more convenient to cook with mussels.

## **Ingredients**

- 1kg Kinkawooka New Season Mussels
- 60ml Australian olive oil
- 1 finely sliced onion
- 2 cloves of garlic, sliced
- 1 red chilli, diced
- 400g tinned tomatoes

## **Method**

- 1 Heat oil on high heat in a pan.
- 2 Add onion, garlic and chilli and cook until tender.
- 3 Add tomatoes and simmer for 2 minutes.
- 4 Cook pasta in a pot until al dente.
- 5 Add Kinkawooka mussels to the pan.
- 6 Place the lid on the pan and cook until mussels open.
- 7 Stir occasionally.
- 8 Season to taste, scatter with extra herbs and enjoy!