

Ingredients

- 1 packet of Boston Bay Mussel Hot Pot in Tomato Broth
- Spaghetti
- 2 garlic cloves
- 1 red or green chilli, sliced
- A handful of parsley or basil, chopped
- Ciabatta or sourdough
- Olive oil

Method

- 1 Open Boston Bay Mussel Hot Pot in Tomato Broth.
- 2 Boil water and cook spaghetti to your liking.
- 3 Heat mussels in a pan, adding garlic and chilli to taste.
- 4 Toss the mussels through the cooked pasta in a large bowl.
- 5 Add parsley or basil.
- 6 Toast ciabatta or sourdough.
- 7 Drizzle with olive oil and serve.