

Ingredients

- 1 packet of Boston Bay Mussel Hot Pot in White Wine and Garlic.
- Rag pasta (or pasta of your choice)
- 1 red or green chilli, sliced
- A handful of parsley, chopped
- Focaccia or sourdough
- Salt and pepper
- 1 lemon, squeezed
- Olive oil

Method

1 Open Boston Bay Mussel Hot Pot in White Wine and Garlic.

2 Boil water and add pasta cook to al dente.

3 Heat mussels in a large pan.

4 Add the cooked pasta and toss through the mussels.

5 Add parsley and chilli.

6 Season with salt and pepper to taste.

7 Add a squeeze of fresh lemon.

8 Serve with toasted focaccia or sourdough drizzled with olive oil.

9 For a little extra flavour add chopped shallots, basil or even some oregano or baby spinach. Many people don't like parmesan with seafood but if it's your thing, a handful of parmesan over the top can be a great finisher to this dish.