

Ingredients

- 1kg packet of ready to cook **Boston Bay Kinkawooka Mussels**
- ¼ cup of good quality olive oil
- 3 garlic cloves, thinly sliced
- 1 fresh red chilli, finely chopped
- 1 cup cherry tomatoes, sliced
- 1 400g can diced tomatoes (choose Australian)
- 4 cups of fish stock
- 1 cup of frozen peas (defrosted)
- 200g Danish feta, crumbled
- 500g risoni
- 300g of fresh Australian uncooked prawns (optional)
- ½ cup of flat leaf parsley, chopped

Method

1 Open the pack of Boston Bay Kinkawooka ready to cook mussels and strain off the water. Give them a quick rinse under cold water.

2 Heat the pot on the stove with approximately 1cm of water. When the water is boiling, add the mussels, cover with a lid and steam them for a couple of minutes, stirring every minute or so until they open.

3 Try to make sure every mussel comes into contact with the heat, which helps to make sure they open.

4 Remove from the heat and strain the mussels off, keeping some of the liquid in a bowl.

5 In a large pot, heat olive oil on medium heat. Add garlic, chilli, cherry tomatoes and the can of diced tomatoes.

6 Add fish stock and season with salt and pepper to taste. Pour uncooked risoni into the pot and cover with lid. Cook for around 6 minutes.

7 Add the mussels and prawns (if using prawns) and cook for 2 minutes or until the pasta is al dente. Ensure to stir the mussels through to coat.

8 Add peas, stir and turn off the heat.

9 To finish, crumble feta into pot and sprinkle parsley over top.

10 Serve immediately with a glass of wine - sensational!