

With only a handful of simple ingredients, you will have a delicious meal in no time at all. And with the convenience of Kinkawooka Live Pot Ready Mussels in the chilled section of your local supermarket – you won't have any trouble finding them at all.

With this mussel recipe... you will be saying 'perfecto' from the first bite.

Ingredients

- 1kg Kinkawooka Live Pot Ready Mussels
- 500g linguine
- 60ml olive oil plus extra to serve
- 1 small diced onion
- 2 cloves garlic, grated
- Freshly ground black pepper
- 400g tin tomatoes
- Zest of lemon
- 150ml white wine
- 1 bunch continental parsley, roughly chopped

Method

1 Drain off the liquid in the bag and use the mussels straight away.

2 Boil the pasta according to directions until al dente.

3 Heat the olive oil in a large pot with lid. Add the diced onion, garlic and pepper. Cook until the onions are tender. Add tomato, zest and white wine. Simmer until reduced by half and taste for seasoning.

4 Bring the sauce to the boil, open the pack of Kinkawooka Live Pot Ready Mussels and add to the sauce. Put the lid on and cook for 3 mins. Don't overcook mussels – they'll lose their soft texture.

5 Don't throw away any that are unopened after cooking – prise open and eat!

6 Meanwhile, drain the pasta, drizzle over the extra olive oil and toss through the pasta. Add the cooked pasta and parsley to the sauce and toss with tongs to combine.