

q cuisine: with ALESSANDRO RUSSO

Spaghetti with Mussels with Tarantina

Ingredients for 4 people:

400g of spaghetti
1kg of black mussels to be cleaned
150g of fresh tomatoes
1 whole clove of garlic
oil
parsley



Preparation:

Fry oil and minced garlic in a saucepan until the garlic becomes golden.

Add the fresh tomatoes and cook for a few minutes.

In the meantime clean the mussels, keeping only the fruit (that is the real mussel, shell-free).

After that, add the mussels in the saucepan and cook for about 10 minutes pulling the sauce

Drain the pasta, stir in a high flame, serve and close with a basil leaf

It is not necessary to add salt because the mussels are already salted.

Possibly you can add a little 'pepper or hot pepper of your choice.

Once the spaghetti is cooked, add everything and the dish is ready.