



20oz whole canned tomatoes (about 1½ 14oz cans)

3 large garlic cloves; 1 crushed, 2 minced

¼ cup finely chopped onion

½ cup white wine

2 pounds frozen mussels in shells

½ tablespoon butter

1 tablespoon olive oil

⅛ - ¼ tsp red pepper flakes (optional)

1 tsp dried thyme

1 tsp dried oregano

Pinch of sugar

¾ pound linguine prepared to package directions

¼ cup chopped flat leaf parsley

1. Pulse canned tomatoes in food processor until coarsely pureed. Set aside.
2. Heat a large skillet with lid to medium heat. Add butter, onion and crushed garlic clove. Sauté until onion is translucent. Pour in white wine and allow to boil for 10-20 seconds. Add frozen mussels and cover. Cook until mussels are thawed and are warm and opened, shaking pan gently every 2 minutes.
3. Once mussels are ready, gently remove and place in a bowl. Set aside. Strain broth into a paper towel lined colander over a bowl to remove any sand or grit. Set broth aside.
4. Add 1 tbsp olive oil to still warm skillet and add minced garlic cloves and crushed red pepper. Sauté for 20-30 seconds. Add tomatoes, sugar, thyme and oregano and bring to a slow boil. Return mussels and strained broth to skillet.
5. Once sauce and mussels are warm, add pasta to skillet and top with fresh parsley.

