

Linguine with Mussels

2 lbs. Frozen (keep frozen do **not** thaw) or Fresh Mussels

1 tablespoon Butter

1 tablespoon Olive Oil

4 oz. diced Pancetta

1/2 cup diced Sun-dried Tomatoes

1 cup White Wine

Fresh Parsley for garnish

1 lb. box Linguine

(If using fresh mussels, inspect the shells and remove any “beards”, also discard any mussels that do not close when touched)

Prepare the linguine according to package instructions. Drain and set aside.

In a large pot with a lid, heat the butter and olive oil over medium high heat.

Add the pancetta and cook until crispy.

Add the sun-dried tomatoes and the white wine.

Bring the mixture to a boil.

Add in the mussels and cover with the lid.

Cook the mussels for 8-10 minutes or until all the shells are open.

(if using fresh- discard any mussels that have not opened after cooking)

Serve over cooked linguine spooning a good amount of sauce and parsley over.