



Spaghetti with Mussels&clams

Ingredients

- 400g of noodles - 1.5kg of mussels - 1 Kg of clams - 2 packs of 400g Cirio diced Tomatoes - extra virgin olive oil - 1 clove of garlic and half of a white onion - 1 glass of dry white wine - 3 tablespoons chopped parsley - 50 grams of pine nuts - salt to taste

Preparation

1. Clean the mussels and the clams thoroughly, scraping the shells with a knife, and pull off the loose strands before washing them thoroughly under running water.
2. Place the mussels and the clams in a pan on a high heat adding a little white wine and allow them to open fully. Then strain the cooking juice and keep it to one side, as you'll need it later! Shell the mussels but leave some whole for decoration. Instead leave the clamshells
3. Next chop some of the mussels along with the pine nuts, then peel the garlic and onion and chop finely before frying them in plenty of extra virgin oil.
4. Next, add the diced Tomatoes, mixed with a little of the filtered cooking juice from earlier; taking care not to add too much salt as this juice is already quite salty; then cook in covered pan for about 10 minutes.
5. After this, add the mussels, clams and chopped garlic and onion, stir and cook for a further 5 minutes. Meanwhile, boil the noodles, drain and add them to the sauce letting them cook for few minutes before serving, using the chopped parsley to garnish.

