Spaghetti Marinara

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 1kg Mussel (Washed And Beards Removed)
2. 16 Uncooked King Prawns (Shelled And Deveined With Tails Intact)
3. 400g Calamari (Cut Into 1cm X 5cm Strips)
4. ½ cup Dry White Wine
5. 400g Packet Spaghetti
6. 3 tablespoons Olive Oil
7. 2 Garlic Cloves (Thinly Sliced)
8.

1 bunch Spring Onion (Sliced)

9. 1 medium White Salad Onion (Chopped)
10. 250g Tomato Puree
11. Sea Salt (To Taste)
12. Ground Black Pepper (To Taste)
13. 2 tablespoons Italian Parsley (Chopped)

Instructions

1. Place white wine in a large saucepan and bring to the boil.
2. Sort mussels and discard any with open shells.
3. Add mussels to pan, close the lid tightly and steam for about 2-3 minutes until mussels open.
4. Remove half from their shells to combine with sauce and leave the balance in their half shells.
5. Set aside.
6. Cook spaghetti according to packet instructions.
7. Drain, drizzle with a little olive oil and toss to prevent sticking.
8. Set aside.
9. In a large pan, heat olive oil and saute garlic, spring onions and onion until soft and translucent.
10. Add tomato puree, salt and pepper to taste.
11. Bring to a simmer, stirring occasionally for 10-12 minutes.
12. Add the prawns and calamari, stir and cook for a further 2-3 minutes.
13. Add all the mussels and pasta and combine gently.
14. Add the parsely, more pepper if desired and a touch of water if sauce is a bit dry.
15. Serve immediately with salad and fresh bread.