



Mussels and Pasta with Creamy Wine Sauce

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1

Description

I always have a bag of mussel meat in the freezer for affordable delicious easy weeknight meals like this no defrosting needed Youll find frozen mussels next to the fish in most local markets

Ingredients

- - 1 ½ ounces linguine pasta - 4 ounces frozen mussel meat - 4 teaspoons unsalted butter
- divided - 3 ounces cremini mushrooms - ground black pepper to taste - 1 large clove garlic
- minced - ¼ cup dry white wine - 1 pinch red pepper flakes (Optional) - ? cup light whipping cream (18%) - ½ lemon
- zested

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook linguine according to package directions until tender yet firm to the bite. Reserve cooking water. Place mussel meat in a fine-mesh strainer and rinse thoroughly with cold water. Melt 1 teaspoon butter in a medium skillet over medium-low heat. Add mussels and cook until thawed
2. about 3 minutes. Remove to a bowl and set aside. Wipe out the skillet with paper towels. Melt remaining 3 teaspoons butter. Cut large mushrooms into smaller pieces. Add to the skillet and sprinkle with pepper. Cook until soft
3. 3 to 5 minutes. Add garlic and cook until fragrant
4. about 1 minute. Add wine and red pepper flakes to the skillet. Cook until wine reduces by half
5. 2 to 3 minutes. Add cream and mussels. Heat until warmed through
6. 1 to 2 minutes. Transfer linguine to the skillet with tongs. Toss to coat in sauce. Add some reserved cooking water to thin sauce
7. if desired. Transfer to a plate and garnish with lemon zest.