

FRESH FUSILLI PASTA WITH MUSSELS AND MARINARA SAUCE



Serves 2



6 minutes



1 Mibrasa casserole dish

INGREDIENTS

1 lb fresh Fusilli pasta
1/2 lb pear tomatoes
1/2 lb chopped tomatoes
1/2 red onion
1/2 yellow pepper
1 clove garlic
1/2 lb mussels, cleaned
Parsley, chopped
Fresh or dried oregano
Extra virgin olive oil

METHOD

- Chop the onion, garlic and yellow pepper. Drizzle olive oil into a Mibrasa casserole dish, add the onions and peppers and cook for 1½ minutes. Chop the garlic, add to the mix and cook for another half a minute.
- Remove the seeds from the pear tomatoes and chop into small cubes. Add to the onion and pepper mix and continue frying.
- Add fresh pasta to the casserole dish, stir and then add chopped tomatoes with 1 2/3 c of water, and leave to cook in the oven for 2 minutes.
- Remove the casserole dish from the oven, sprinkle salt, oregano and pepper and then finally the mussels. Return the casserole dish to the oven to cook for 1½ minutes until the mussels open.
- To serve, remove half of the mussel shells and sprinkle with chopped parsley and oregano.

