



Mussels Marinara with Spicy Sopressata

Makes 4 servings

*1 teaspoon **Costantino's Kitchen Mild Garlic Oil***

2 ounces sopressata, diced

½ cup dry white wine

2 pounds mussels, well-scrubbed, beards removed

*½ cup **Costantino's Kitchen Tomato/Basil Pasta Sauce***

1 cup coarsely chopped flat-leaf parsley (about 1 bunch)

In a saucepan large enough to hold the mussels, (such as a 4-quart pan), heat the olive oil over medium heat. Add the sausage and cook, stirring, until it just begins to brown, 1 to 2 minutes. Add the wine and then the mussels. Increase the heat to medium high, cover the pan, and cook until the mussels just open, 3 to 5 minutes. Add the pasta sauce and toss it with the mussels. Cook for another minute or two, just to heat the sauce. Stir in the parsley, divide the mussels and sauce among four warm bowls, and serve with crusty Italian bread.

