

## Mussels and Spaghetti with Tomato

### Ingredients

300g spaghetti  
8 oz (227grams) mussel meat  
3.38 fl.oz (100 ml) white wine  
2 cloves garlic, minced  
0.85 fl.oz (25ml) olive oil  
14.5 oz (400g) canned chopped tomatoes  
1tsp sugar  
1.69 fl.oz (50ml) extra-virgin olive oil, to garnish  
salt to taste  
pepper to taste



### Preparation

- Prepare the tomato sauce by heating the olive oil in a large saucepan over a medium-high heat.
- Add the garlic and stir well, cooking for 1 minute.
- Add the chopped tomatoes to the saucepan and bring to a simmer.
- Stir in the sugar and season with salt and pepper. Simmer for 4-5 minutes, stirring occasionally until the sauce has thickened, then remove from the heat and reserve to one side.
- Bring a large saucepan of salted water to the boil and cook the spaghetti until 'al dente'; usually 8-10 minutes.
- Reheat the tomato sauce and stir the mussels into it to warm through.
- Drain the spaghetti and toss with the sauce.
- Season to taste and spoon onto serving plates. Drizzle with the extra-virgin olive oil and serve immediately.