

Fisherman style mussels spaghetti

Serves 2

- 200g spaghetti, cooked and water reserved
- 500g fresh mussels, washed and scrubbed
- 1 tbsp. olive oil
- 1 small onion, finely diced
- 2 cloves of garlic, crushed
- 1 tsp. paprika
- 1/2 tsp. smoked paprika
- 1/4 tsp. cayenne pepper
- 1/2 tsp. sea salt
- 1/2 tsp. black pepper
- 2 tbsp. dry sherry, or dry white wine
- 200g crushed tinned tomatoes
- 20g flat leaf parsley, chopped
- 1 lemon

Method

- Heat the oil and sauté the onion.
- Add the garlic and cook for 1 minute.
- Sprinkle in the dry spices and seasoning, mix well.
- Pour in the sherry and let this cook off for a couple of minutes.
- Add the tomatoes and 2 ladles of the pasta water.
- Add the mussels, stir, then place a lid on. Let this steam and cook on low for 4-5 minutes. Once cooked all of the shells should be open.
- Remove the lid and add the spaghetti, parsley and the juice and zest of half of the lemon.
- Toss this all together and serve with an extra sprinkle of parsley, lemon zest and a drizzle of extra virgin olive oil.