

Ingredients:

- * 1 kg Cozze
- * 1 Spicchio d'aglio
- * 200 ml Passata di pomodoro
- * 100 ml Vino bianco
- * 50 g Prezzemolo fresco
- * 30 ml Olio d'oliva
- * Pepe nero macinato

Instructions:

1. After washing the mussels, place them in a baking dish.
2. Add minced garlic and fresh parsley.
3. Mix together the tomato sauce, white wine, olive oil, and black pepper.
4. Pour the sauce over the mussels and steam them without covering them for 6-8 minutes, or until the mussels are open.
5. Serve the mussels hot, sprinkled with chopped parsley.