**SMOKED MUSSELS AND PASTA**

A stroll through the aisles at Zabar’s brings treasures from around the world. Every now and then I like to pick up something I haven’t cooked with before. Sure there’s plenty of amazing gourmet food coming from the Zabar’s kitchens – but there’s an equal amount of amazing *ingredients* coming from the Zabar’s kitchens as well!

Zabar’s Smoked Mussels & Pasta is simple to prepare - made with things most pantries are stocked with. The mussels impart a deep, rich smokiness that turn this simple sauce to a sublime one. It’s also great to prepare ahead of time as it just gets more flavorful the next day.

By Tiffany Ludwig

Serves 6-8

**INGREDIENTS:**  
1. Olive oil  
2. 3 cloves garlic   
3. 1 box or can diced tomatoes (about 28 oz)  
4. 1 teaspoon dried basil or 1 Tablespoon fresh basil  
5. 1 teaspoon dried parsley or 1 Tablespoon fresh parsley  
6. ½ teaspoon coarse salt  
7. 1 package Smoked mussels, chopped  
8. 1 box spaghetti

**DIRECTILONS:**

Add a healthy splash of olive oil to a heavy pan. Sautee diced garlic on medium low heat until aromatic, not browned.

To this add the diced tomatoes, basil and parsley and heat through.

Add the diced Smoked Mussels and allow to lightly simmer until much of the tomato liquid is evaporated. Now salt to taste.

Cook pasta al dente in heavily salted water. Reserve some pasta water and drain.

Add drained pasta to sauce pan and stir to coat completely with sauce. If the sauce is too dry, add some pasta water if necessary. Plate it, sprinkle some fresh basil on top if you’re using it, and enjoy!

Other ideas: If you’re not cooking for a group then just cook half a box of pasta and save half of the sauce before adding the pasta. This sauce is even better the 2nd day, the smoky flavors from the mussels really meld with the tomato. If there’s any left in the morning try this: sauté some Swiss chard (or other leafy green) and garlic, add the remaining sauce, and scramble in a few eggs. It’s delicious!