

A recipe from



Rigatoni and Mussels

Ingredients

3 lbs mussels, well washed
Salt and freshly ground black pepper
1 16 oz package [Racconto Rigatoni](#)
4 Tbsp [Racconto Extra-Virgin Olive Oil](#), + more for drizzling
2 Tbsp [Racconto Chopped Garlic](#)
1/4 tsp red chili flakes, or to taste
1 15 oz can [Racconto Cannellini Beans](#), drained
2 Tbsp dry white wine
1 cup chopped fresh parsley

Preparation

Put mussels in a large pot with a lid. Cover, turn heat to medium-high and when you hear the mussel liquid boiling, reduce heat to maintain a steady bubble; you will hear it and see steam escaping. Shake pot now and then; when mussels open, remove them. Let cool slightly and shuck, reserving cooking liquid. When liquid has cooled, strain it. Meanwhile, bring a pot of water to a boil, cook pasta until not quite done (about 2 minutes short of the directions printed on the package), drain and set aside. Put oil in a large skillet over medium-high heat; add garlic and chili flakes and cook for about 1 minute. Add beans, wine, pasta, and mussels; reduce heat to medium-low and stir to combine. Add as much reserved mussel liquid as mixture can accommodate without becoming too soupy. Cook, stirring gently, until pasta is fully cooked and everything is warmed through; add more liquid if you like. Adjust seasoning as needed, drizzle with a bit more olive oil if you like, sprinkle with parsley and serve.



Total Prep Time: 40 minutes

Serves: 6