

Linguine con le cozze

LINGUINE WITH MUSSELS

30 minutes | 4 to 6 servings

Fine sea salt

- $\frac{1}{4}$ cup plus 3 tablespoons extra-virgin olive oil
- 2 garlic cloves, unpeeled
- 1 small flat anchovy fillet
- 2 small red or green fresh chile peppers, seeded and finely chopped
- $\frac{1}{4}$ teaspoon dried oregano
- 2 pounds mussels, scrubbed and beards removed
- $\frac{1}{2}$ cup dry white wine
- $\frac{1}{3}$ cup finely chopped flat-leaf parsley
- 1 pound linguine

Bring a large pot of salted water to a boil.

Meanwhile, in a large wide pot with lid, combine oil, garlic, anchovy, chiles and oregano. Heat over medium-high heat until oil begins to bubble, then add mussels, increase heat to high and cook, shaking

pan back and forth over heat, until mussels begin to open, about $1\frac{1}{2}$ minutes. Add wine and continue to cook 3 minutes more, then reduce heat to low and cook, covered, until mussels open wide, about 2 minutes more. Discard any mussels that remain unopened after 8 minutes.

Remove pot from heat. Into a large bowl, strain mussels and juices through a sieve; return juices to pot. Add parsley and pinch salt; cook over high heat until sauce is reduced by half, 5 to 7 minutes. Meanwhile, remove and discard shells from about $\frac{3}{4}$ of the mussels. Remove sauce from heat and cover to keep warm.

Cook pasta in the boiling water until al dente, then drain. Transfer pasta and mussels to pot with sauce. Toss to combine well. Adjust seasoning to taste. Serve immediately.

