



## linguine & mussels alla diavola

from Elle A Cooking @ Home

prep time: 30 min  
cook time: 30 min  
ready in: 1 hr

servings: 4

### ingredients:

- 1/4 pound thinly sliced pancetta, chopped
- 4 garlic cloves, minced
- 1 teaspoon crushed red pepper flakes
- 2 tablespoons extra-virgin olive oil
- 1 28-ounce can whole, peeled tomatoes
- 2 tablespoons tomato paste
- 1 teaspoon dried oregano
- 2 tablespoons bottled capers, drained
- 1/3 cup red wine
- 2 pounds black mussels, cleaned
- 1 pound linguine
- salt and freshly ground black pepper, to taste

copyright © 2010 Cookinghow.com - all rights reserved

## linguine & mussels alla diavola

from Elle A Cooking @ Home

- 1 lemon
- 2 tablespoons chopped parsley

### directions:

In a large heavy-bottomed French or Dutch oven, heat the oil over medium heat. Add the pancetta and cook, stirring constantly, until golden brown, about 5 to 7 minutes. Using a slotted spoon or spatula, remove the pancetta and reserve.

Add the garlic and red pepper flakes and cook over moderate heat, stirring, until fragrant but not browned, about 2 minutes. Add the tomato paste and stir for another minute.

Add the tomatoes with puree, dried oregano, capers, wine, half of the reserved crispy pancetta, and salt and freshly ground pepper, to taste. Simmer, uncovered, stirring occasionally and breaking up the tomatoes until sauce is thick, about 15 minutes.

Meanwhile, bring a large stockpot of water to a boil over high heat. Once the water boils, salt the water and cook linguine until just under al dente, about 7 minutes and then drain in a colander.

copyright © 2010 Cookinghow.com - all rights reserved



Cookinghow.com

3 of 3

## linguine & mussels alla diavola

from Elle A Cooking @ Home

While the pasta cooks, turn up the heat of the spicy tomato sauce to medium high and add the cleaned mussels. Cook, covered, until mussels just open wide, checking frequently after 3 minutes.

Transfer the cooked mussels into a separate bowl and discard any mussels that remain unopened after 6 minutes.

Toss in the linguine with the spicy tomato sauce and pour the cooked mussels on top of the pasta. Add the zest and juice of one lemon. Toss to coat evenly.

Sprinkle with chopped parsley and the remaining reserved crispy pancetta. Serve with crusty bread for dipping and enjoy!

### notes:

Just before cooking, clean the mussels by scrubbing them well with a brush under cold water and scraping off any barnacles with a knife. If the beard is still attached, remove it by pulling it from tip to hinge or by pulling and cutting it off with a knife. The tomato sauce, without mussels, can be made up to 2 days ahead and chilled, covered, until ready to use.