

MUSSELS, PIPPIES, SPAGHETTINI AND AUSBARREL

Mussels and pippies are so easy to cook with, are quick and delicious! Here's a fast and tasty dinner, just for you. Serves 4

Ingredients:

400 grams spaghetti (store bought or make your own)

650 grams pippies or mussels, cleaned, rinsed and drained

60 ml (¼ cup) extra-virgin olive oil, and extra to serve

1 clove finely chopped garlic

A pinch of dried chilli flakes

60 ml dry non-alcoholic white wine

60 ml AUSBARREL Premium Raspberry (we also love AUSBARREL Lemon, White or Premium Pomegranate)

Chopped flat-leaf parsley and dried chilli (to serve)

Method:

1. Cook the pasta to your liking, drain and set aside.

While pasta is cooking, add the pippies/mussels to a large frying pan with the non-alcoholic wine over medium heat and place the lid on. Shake the pan and just as they open (4-6 minutes), place in a bowl and pour juices on top.

2. Wipe out frying pan and return to medium-high heat. Add oil, garlic and chilli and stir until garlic is golden (1 minute).

3. Add AUSBARREL and cook until the sauce has thickened (2 minutes).

Add pippies/mussels and 125ml of reserved juice, bring to a simmer, and remove from heat.

4. Toss spaghetti through the sauce. Let soak up the sauce for 1-2 minutes.

5. Serve drizzled with a little more AUSBARREL and garnish with some

