

# Linguine with Mussels

## Ingredients

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3/4 c Bread (diced)  
1 clv Garlic (smashed)  
1 c Parsley Leaves  
12 oz Linguine  
3 T Butter  
2 oz Prosciutto (cut into 1-inch matchsticks)  
3 Shallots (thinly sliced)  
1/2 c White Wine  
2 lb Mussels (scrubbed well and beards removed)  
0 ds Ground Black Pepper

## Instructions

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1. Bring a large pot of water to a boil. Pulse the bread, garlic and parsley in a food processor to form moist, green crumbs.
2. Cook the pasta in the boiling water as directed. Reserve 1/4 cup cooking water, then drain.
3. Meanwhile, melt the butter in a wide pot over medium heat. Add the prosciutto and shallots and cook until the shallots are tender and beginning to brown, about 6 minutes. Add half of the breadcrumbs and cook, stirring, 2 minutes. Season with pepper.
4. Add the mussels to the pot, cover and cook, shaking the pot occasionally, until the mussels open, about 6 minutes (discard any that do not open). Add the pasta and heat through, tossing to coat. Divide among bowls and top with the

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remaining breadcrumbs.