

Tagliatelle with mussels, leeks and tomatoes

Serves four

¼ cup Extra Virgin Olive Oil

1 cup leek rounds in 1/8-inch slices, washed well

3 garlic cloves, thinly sliced

½ teaspoon hot red pepper flakes

¼ teaspoon saffron

½ cup white wine

20 blue mussels, debearded and scrubbed

16 cherry tomatoes cut in half

1 ½ pounds tagliatelle pasta

1 cup spinach, cut into ¼ inch strips

8 basil leaves, cut into 1/8-inch strips

1. To make the sauce, heat the olive oil in a medium sauté pan over medium heat.
Add the leeks, season with salt and pepper and cook until tender, about 10 minutes. Add the garlic, hot pepper flakes and saffron, and cook until aromatic, about 1 minute.
2. Add the white wine and reduce by half.
3. Add the mussels and tomatoes. Cover and cook 3-4 minutes, or until the mussels have opened. Discard any that have not opened. Set aside in a warm place. Taste the sauce and adjust seasonings if necessary.

4. Meanwhile, bring a large pot of boiling water to a boil, season with salt. Add the tagliatelle and cook for 1-2 minutes or until the pasta floats to the surface.
5. Scoop the pasta out of the water and into the pan with the mussels. Add the spinach and basil, toss well and heat together for 30 seconds. Serve immediately.