

## SPAGHETTI AND SMOKED MUSSELS



Something for a quick and easy supper. Delicious when paired with  
**Insight Single Vineyard Sauvignon Blanc**

Serves 4

### INGREDIENTS

2 tbsps olive oil  
2 cloves garlic, finely chopped  
8 anchovies, roughly chopped  
¼ cup white wine  
400 can chopped tomatoes  
3 tbsps capers  
250 grams smoked mussels, roughly  
chopped  
Small bunch flat leaf parsley,  
roughly chopped  
400 grams spaghetti

### METHOD

- 1) Heat oil in a heavy pan.
- 2) Gently fry garlic, being careful not to burn.
- 3) Add anchovies and capers, stirring for 1 minute.
- 4) Add wine, tomatoes and simmer for a further 5 minutes.
- 5) Add mussels. Simmer for another 5 minutes, until sauce is reduced and thickened a bit.
- 6) Cook spaghetti. Pour mussel mixture over spaghetti and sprinkle with parsley.
- 7) Enjoy with warm, garlicky ciabatta.



### TASTING NOTE: **INSIGHT Single Vineyard Sauvignon Blanc**

Wonderfully aromatic; look for aromas of passion-fruit flower, mango, crunchy snow pea and minerality - like wet river stones. On the palate, the journey is fulfilling and long. Think leafy tomato, crunchy red capsicums, ripe pink grapefruit and fresh basil. It will leave you wanting more.