

## PASTA MISTA DE CECCO

*with cannellini beans and mussels  
pasta fagioli e cozze*



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## PASTA MISTA DE CECCO

Serves 4

### INGREDIENTS

— Available at Mediterranean foods

200g De Cecco Artisan pasta mista

1 glass white wine

2 tins MF cannellini beans in brine,  
drained and rinsed

1 cup Mediterranean Foods Secret Sauce

½ teaspoon chilli flakes

½ litre vegetable stock or water

3 tablespoons extra virgin olive oil

2 tablespoons Italian parsley chopped

1 stick celery cut in small cubes

10 mussels

2 garlic cloves cut in halves

### METHOD

1. Place the mussels, garlic, celery, chilli and half of the parsley in a large pot with the oil. Gently fry for 4 minutes, then add the white wine and cover with a lid. As soon as the mussels are open remove them from the pot and place them in a tray to cool it down.
2. Add the cannellini beans and the stock and the secret sauce and simmer for 15 minutes.
3. Add the pasta mista and simmer for another 15 minutes making sure the pasta doesn't stick to the bottom of the pot. Take the mussels out of their shells and roughly chop them and add them into the pot for a few minutes before the pasta is cooked. Serve with a drizzle of extra virgin olive oil and a sprinkle of fresh Italian parsley.

Buon Appetito!

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