

# BOTASEA

## Mussels Alla Diavola paired with Botasea Rosato

12 garlic cloves, minced  
1 1/2 teaspoons dried hot red pepper flakes  
1/2 cup olive oil  
1 (28-oz) can whole tomatoes, puréed  
2 tablespoons tomato paste  
2 teaspoons dried oregano, crumbled  
1 teaspoon dried basil, crumbled  
1/4 cup drained bottled capers  
1/2 cup Kalamata or other brine-cured black olives,  
pitted and chopped  
1/3 cup dry red wine  
1 lb dried linguine  
3 lb mussels, cleaned

1. Cook garlic and red pepper flakes in oil in a deep 12-inch heavy skillet over moderate heat, stirring, until fragrant but not browned, about 2 minutes. Add tomato purée, tomato paste, herbs, capers, olives, and wine and simmer, uncovered, stirring occasionally and breaking up tomatoes, until sauce is thick, about 15 minutes.
2. Cook linguine in a 6- to 8-quart pot of boiling salted water until al dente, then drain in a colander.
3. While pasta cooks, increase heat under sauce to moderately high and add mussels, then cook, covered, until mussels just open wide, checking frequently after 3 minutes and transferring to a bowl. (Discard any mussels that remain unopened after 6 minutes.)  
Serve linguine with mussels and sauce.

