

## Rolled Spaghetti with Mussels and Herb Oil - Elegant and Easy

Rolled Spaghetti with Mussels & Herb Oil ??



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

200g spaghetti ?  
6 fresh mussels, cleaned ?  
2 cloves garlic, minced ?  
3 tbsp olive oil ?  
2 tbsp fresh parsley, chopped ?  
50ml dry white wine ?

Salt & black pepper, to taste

Swaps and Notes:

No white wine? Sub in seafood broth or a squeeze of lemon juice plus water.

More mussels? Scale up to 8-10 mussels for a more seafood-forward portion.

Herb oil tip: Use basil, dill, or chives if parsley isn't on hand.

Gluten-free? Swap in your favorite GF pasta brand.

Step-by-Step Instructions:

1 Cook the Spaghetti:

2 SautØ the Garlic:

3 Cook the Mussels:

4 Roll and Plate the Spaghetti:

5 Drizzle with Herb Oil:

Tips for Success:

Clean mussels properly: Scrub the shells and remove the beard before cooking.

Don't overcook pasta: Al dente texture is key for twirling and presentation.

Use a ladle for perfect rolls: Tongs + ladle = that chef-style spiral every time.

Serving Suggestions and Pairings:

A crisp green salad or arugula with lemon vinaigrette

Crusty bread or garlic toast for soaking up juices

A glass of chilled white wine (Sauvignon Blanc or Pinot Grigio)

Tomato Skillet with Okra and Sausage for a bold flavor contrast

Chicken Enchiladas if serving a surf & turf dinner

Easy Turkey Wings for hearty side pairings

Storage and Leftover Tips:

Best enjoyed fresh, as mussels don't reheat well.

Leftover spaghetti (without mussels) can be stored for 2 days and rewarmed with olive oil or a splash of broth.

Never reheat mussels in the microwave-they'll become rubbery.

More Recipes You'll Love:

Tomato Skillet with Okra and Sausage

## DIRECTIONS

1. **Cook the Spaghetti:** Bring a large pot of salted water to a boil. Cook the spaghetti until al dente, according to package instructions. Drain and set aside.
2. **SautØ the Garlic:** In a wide skillet, heat 2 tbsp olive oil over medium heat. Add minced garlic and sautØ for 30 seconds, just until fragrant-don't let it brown.
3. **Cook the Mussels:** Add the cleaned mussels to the skillet. Pour in the white wine, cover with a lid, and let steam for 3-5 minutes, or until mussels open. Discard any that remain closed.
4. **Season lightly with salt and pepper.** Remove mussels and keep warm.
5. **Roll and Plate the Spaghetti:** Using tongs and a ladle or small ramekin, twist the spaghetti into a tight, vertical roll (think of forming a "nest"). Place in the center of a plate.
6. **Arrange mussels around the spaghetti.**
7. **Drizzle with Herb Oil:** In a small bowl, mix 1 tbsp olive oil with chopped parsley and a pinch of salt. Drizzle over the pasta and mussels.
8. **Tips for Success:** Clean mussels properly: Scrub the shells and remove the beard before cooking.
9. **Don't overcook pasta:** Al dente texture is key for twirling and presentation.
10. **Use a ladle for perfect rolls:** Tongs + ladle = that chef-style spiral every time.
11. **Serving Suggestions and Pairings:** Serve this sophisticated pasta with:

12. A crisp green salad or arugula with lemon vinaigrette
13. Crusty bread or garlic toast for soaking up juices
14. A glass of chilled white wine (Sauvignon Blanc or Pinot Grigio)
15. Tomato : Skillet with Okra and Sausage for a bold flavor contrast
16. Chicken : Enchiladas if serving a surf & turf dinner
17. Easy : Turkey Wings for hearty side pairings
18. Storage and Leftover Tips: Best enjoyed fresh, as mussels don't reheat well.
19. Leftover spaghetti (without mussels) can be stored for 2 days and rewarmed with olive oil or a splash of broth.
20. Never reheat mussels in the microwave-they'll become rubbery.
21. More Recipes You'll Love: Love seafood, herbs, or simple elegance? Try these next:
22. Tomato : Skillet with Okra and Sausage
23. Chicken : Enchiladas
24. Easy : Turkey Wings
25. Cajun : Chicken Sausage Gumbo

## SWAPS & NOTES

Sub in seafood broth or a squeeze of lemon juice plus water.  
Scale up to 8-10 mussels for a more seafood-forward portion.

Herb oil tip: Use basil, dill, or chives if parsley isn't on hand.

Swap in your favorite GF pasta brand.

## TIPS FOR SUCCESS

Clean mussels properly : Scrub the shells and remove the beard before cooking.

Don't overcook pasta : Al dente texture is key for twirling and presentation.

Use a ladle for perfect rolls : Tongs + ladle = that chef-style spiral every time.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rolled-spaghetti-with-mussels-and-herb-oil-elegant-and-easy/>