

# Tapena

GRAB A FORK



## Roasted Mussels

Serves 6

### Ingredients

- 18 mussels, scrubbed and hair removed
- 1 cup water
- 2 Tbsp olive oil
- 1 clove garlic, minced
- ½ medium red pepper, finely chopped
- ¼ cup white wine
- 2 Tbsp heavy whipping cream
- ¾ cup bread crumbs
- ¼ cup flat leaf parsley, cleaned and chopped

### Directions

Heat water in a medium saucepan. When boiling, add the mussels, cover and cook until the mussels open, about 3-4 minutes. Strain water and set aside.

Separate the meat from the shell. Put shell halves on a baking pan with opening facing up.

Heat oven to 450 F.

Chop the mussel meat and set aside.

Heat oil in a medium skillet on med-low heat. Sauté pepper and garlic until softened, about 1 minute. Add wine and ¼ cup of reserved cooking liquid, boil and reduce by half.

Reduce heat to low then whisk in the cream until it begins to thicken.

Remove skillet from the heat and stir in the meat and breadcrumbs.

Spoon mixture into each half shell and sprinkle with parsley.

Cook 7 – 10 minutes until golden brown on top.

Serve immediately.