

Mediterranean Mussels

CHEF JEREMY FRUCI, *The Blind Pig*

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Prep: 10 min.

Cook: 20 min.

Total: 30 min.

Ingredients

- 3 lbs of San Marzano Mussels, soaked and scrubbed clean
- 8 Garlic cloves, sliced
- 28 oz. can of San Marzano plum tomato, crushed by hand
- 10 large basil leaves, shredded
- ½ cup white onion, chopped
- ½ tsp chili flakes
- 6 tbsp of olive oil
- ½ tsp salt
- ½ tsp pepper



Instructions

1. Heat 5 tbsps olive oil in a large Dutch Oven over medium-high heat. Add the sliced garlic and onion, and cook until the garlic sizzles and turns just golden around the edges, *about 2 minutes*. Add the tomatoes, get 1/4 cup hot water, and add that to the pot. Season with the chilli flakes, salt, and pepper. Bring to a boil, and simmer until slightly thickened, *approx. 10 minutes*.
2. Once the sauce has thickened, add the mussels, stir, and adjust the heat so the sauce is simmering. Cover, and simmer until the mussels open, *about 5 minutes*.
3. Once the mussels have opened, (get rid of any that haven't), stir in the basil, and drizzle with the remaining tablespoon of olive oil. Transfer the mussels to a serving bowl, and pour juices over. *Serve immediately*.

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