

Mussels Marinara

Ingredients

24 mussels
1 tbsp. olive oil
2 white onion , diced
1 tbsp. garlic, minced
1 tbsp. tomato paste
2 tbsp. red wine
1 3/4 cup tomatoes, crushed
1 tsp. fresh basil, chopped
1 tsp. fresh oregano, chopped
1 small bay leaf
salt and pepper (to taste)

Directions

Sauté onions and garlic in oil until onions are transparent. Add tomato paste and cook 1 minute. Add half the wine, reduce, then add remaining wine, tomato, herbs and seasoning. Simmer 15 to 20 minutes. Remove bay leaf.

Cover and steam mussels in a small amount of water over high heat until open (5 to 8 minutes).

Pour sauce over mussels. Serves 2.

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