

Mussel Marinara

By: Chef Steve Watson

Ingredients:

24 farmed NL blue mussels
1 tbsp. Olive oil
1 diced Onion
1 tbsp. Garlic, minced
1 tbsp. Tomato paste
2 tbsp. Red wine
2 c. Crushed tomatoes
1 tsp. fresh Basil, chopped
1 tsp. fresh chopped Oregano
1 sm. Bay leaf
Salt and pepper to taste



Instructions:

Sauté onions and garlic in oil until onions are transparent. Add tomato paste and cook for 1 minute. Add half the wine, reduce and add remaining wine, tomato, herbs and seasoning. Simmer 15 - 20 minutes. Remove bay leaf. Cover and steam blue mussels in small amount of water over high heat until open. (5-8 minutes) Cover with sauce and enjoy!