



PORTUGUESE MUSSELS

Ingredients

- 2 handfuls Pre-Prepared Mussels
- 1/2 Red Pepper
- 1/2 Red Onion
- Small Bunch Basil
- 100g Country Range Tomato & Basil Sauce
- Splash White Wine
- 1 tsp Chilli Flakes (optional)
- 1 tbsp Country Range Olive-Pomace Oil

Method

1. Finely chop 1/2 red pepper and 1/2 red onion
2. Heat 1 tbsp of Country range Olive-Pomace oil in a frying pan
3. Add the pepper and onion to the frying pan and sauté until soft
4. Add the wine, mussels and chilli flakes (if desired), cover with a tight-fitting lid and steam for 3-6 minutes (checking after 3 minutes)
5. As soon as the mussels have opened add the Country Range Tomato & Basil Sauce and the chopped basil and warm through
6. Lightly toast a Country Range Ciabatta and tear in to rustic pieces
7. Serve the mussels and liquor in a bowl along with the toasted Ciabatta pieces