

Mussels Marinara



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 small 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!

