

Steamed P.E.I. Mussels in White Wine Garlic Broth





Instructions

1. In a large pot, heat olive oil over medium heat. Add garlic, shallot, and red pepper flakes; cook for 2 minutes.
2. Pour in white wine and bring to a simmer. Add mussels, cover, and steam for 5–7 minutes until mussels open.
3. Discard any unopened mussels. Stir in butter and parsley.
4. Season to taste and serve immediately with toasted or crusty bread.

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