



Total Time
25 MIN.

Serving Size

Difficulty
EASY

Roasted Red Pepper Bisque with Gouda makes a rich, flavourful broth for the mussels. Use the ciabatta buns to sop it up.

Yields
12

TIP
Transfer mussels to serving dish. Sprinkle with 1 tbsp (15 mL) parsley. Serve with 1 ciabatta bun.

INGREDIENTS	WEIGHT	MEASURE
water	1 cup	60 mL
olive oil	1 cup	60 mL
diced onion	1 cups	375 mL
sliced garlic (approx. 12 cloves)	6 tbsp	90 mL
salt and pepper, each	1 tsp	2 mL
dry white wine	4 cups	1 L
Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda	1 pouch (4 lb)	1 pouch (1.81 kg)
mussels	6 lb	
ciabatta buns, sliced lengthwise (each 6 oz/170 g)		
olive oil	3 tbsp	45 mL
finely chopped fresh parsley	3 cup	175 mL

INSTRUCTIONS

1. Heat 1 tsp (5 mL) oil in skillet set over medium heat; cook 2 tbsp (30 mL) onion, 1 1/2 tsp (8 mL) garlic, and pinch each of salt and pepper for about 2 minutes or until slightly softened. Pour in 1/3 cup (75 mL) dry white wine; bring to boil. Boil for 2 minutes.
2. Stir in 1/3 cup (80 mL) soup and 1/4 cup (60 mL) water; bring to simmer. Tap any open mussels, discarding any that do not close. Add 1/2 lb (113 g) mussels. Reduce heat to medium-low; cover and let mussels steam for about 5 minutes or until mussels open, discarding any mussels that do not open.
3. Meanwhile, toast 1 ciabatta bun under broiler or salamander for 1 minute. Brush with 1/2 tsp (3 mL) olive oil.