



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

INGREDIENTS

WEIGHT

MEASURE

water	1/4 cup	60 mL
olive oil	1/4 cup	60 mL
diced onion	1 1/2 cups	375 mL
sliced garlic (approx. 12 cloves)	6 tbsp	90 mL
salt and pepper, each	1/2 tsp	2 mL
dry white wine	4 cups	1 L
<i>Campbell's® Verve®</i> 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	3/4 cup	175 mL

INSTRUCTIONS

- 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.
 - 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.
 - Meanwhile, toast 1 ciabatta bun under broiler or salamander for 1 minute. Brush with 1/2 tsp (3 mL) olive oil.
- Transfer mussels to serving dish. Sprinkle with 1 tbsp (15 mL) parsley. Serve with 1 ciabatta bun.

Tip

- These mussels can also be served with fries.
- To make sure mussels are alive before cooking, do the tap test. They will close up more tightly when the shell is tapped. If they don't close when tapped, discard them. As well, discard any mussels that do not open during cooking.

Tips: