

Tomato Roasted Red Pepper Steamed Mussels

TOTAL TIME
25 minsSERVINGS
12

Savoury and rich, creamy Roasted Red Pepper Bisque with Gouda creates a flavourful broth that beautifully complements tender mussels. Don't forget the ciabatta buns—they're the perfect tool for sopping up the delectable broth, making every bite an irresistible experience.

MADE WITH**Verve® Tomato Roasted Red Pepper Bisque**
CASE CODE 23413

Ingredients

60 mL	Olive oil
325 g	Diced onion
84 g	Sliced garlic (approx. 12 cloves)
3 g / 1.2 g	Salt and pepper, each
1 L	Dry white wine
1 pouch (1.81 kg)	Verve® Tomato Roasted Red Pepper Bisque
60 mL	Water
2.72 kg	Mussels
For serving:	
170 g each	Ciabatta buns, sliced lengthwise
45 g	Olive oil
45 g	Fresh parsley, finely chopped

Directions

Instructions per serving:

- 1 Heat 5 mL (1 tsp) oil in skillet set over medium heat; cook 30 mL (2 tbsp) onion, 8 mL (1 ½ tsp) garlic, and pinch each of salt and pepper for about 2 minutes or until slightly softened. Pour in 75 mL (⅓ cup) dry white wine; bring to boil. Boil for 2 minutes.
- 2 Stir in 80 mL (⅓ cup) soup and 60 mL (¼ cup) water; bring to simmer. Tap any open mussels, discarding any that do not close. Add 113 g (½ lb) 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 3 mL (½ tsp) olive oil.

To Serve

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