Tomato Roasted Red Pepper Steamed Mussels

Campbell's Foodservice

TOTAL TIME
25 mins

SERVINGS
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

Campbell's VERVE® SOUPS

***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.

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