

Marinara Mussels

By Domenico Tolomeo

Impress your guests with this easy yet elegant dish of mussels cooked in a DOP San Marzano marinara sauce to give you that specialty taste!

Yield: 4 servings

Prep Time: 20 min

Bake Time: 30 min

Ingredients:

- 2 pounds mussels, fresh
- 6 cloves garlic
- 1/3 cup parsley, chopped
- 1/2 cup Olitalia Extra Virgin Olive Oil
- 1 and 1/2 teaspoon Orto Chopped Calabrian Chili Peppers
- 1 Cup white wine (Pinot Grigio)
- 1 can Ciao DOP San Marzano Tomatoes
- Whole parsley sprigs, for decoration
- Lemon wedges, for decoration



Instructions:

1. Place fresh mussels in a colander and wash with cold water. Then, clean off any debris and debeard the mussels. Tip: If the mussels are open before you cook them, gently tap on them. If the shell doesn't close, then discard it.
2. Next, chop the garlic and parsley and place them to the side.
3. In a medium-sized pot, heat olive oil over medium heat, then add parsley, chopped Calabrian chili peppers, and garlic and cook until the garlic is light brown.
4. Add the white wine and cook it down until you cannot smell the wine anymore.
5. Add the Ciao DOP San Marzano Tomatoes and cook for 10-15 minutes covered on medium heat.
6. Once the sauce starts to simmer, add the mussels and cook for 5-7 minutes covered, stirring every 2 minutes.
7. Open the pot and let the water evaporate for about 3-4 minutes, then turn off the heat.
8. Check for any mussels that have not opened and immediately discard them.
9. Place the mussels in a bowl, and garnish with lemon wedges and fresh parsley.