



## Steamed Mussels

Brittany Allyn

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Serves 2 - 4

### Ingredients:

2 lbs. Mussels scrubbed and debearded  
¼ cup Olive Oil  
2 TBSP Unsalted Butter  
1 medium Fennel bulb cored and thinly sliced  
2 Garlic cloves peeled and slightly smashed  
¾ cup diced Tomato (seeded)  
¼ tsp Red Pepper Flakes  
½ cup dry White Wine  
½ tsp Sea Salt  
2 TBSP Heavy Cream  
2 TBSP chopped Flat Leaf Parsley



### Directions:

In a large deep skillet or Dutch oven, combine olive oil, butter, garlic and fennel and sauté until tender (about 8 minutes). Remove the garlic cloves. Add tomato, crushed red pepper and sea salt. Cook for 1 more minute. Add the mussels and white wine. Cover and cook until shells open. Add the cream, stir to combine and heat through. Discard any mussels that don't open. Ladle into bowls dividing sauce evenly between the bowls. Top with chopped parsley. Serve with toasted baguette.