

Mejillones a la Marinera (Mussels in Tomato Sauce)

Mussels steamed open in a simple tomato, pepper and white wine sauce.

Ingredients

- 1 kg mussels
- 1/4-1/2 cup white wine
- 3 tomatoes, finely chopped or grated
- 1/2 cup sliced onion
- 1/2 cup sliced red and green pepper
- 1-2 cloves garlic
- Fresh parsley
- Olive oil
- Black pepper
- Salt
- Bread, to serve

Method

- 1** Clean the mussels and remove the beards.
- 2** Finely slice the vegetables and saute them in 3 tablespoons of olive oil in a medium pot with a lid. Once the vegetables have softened, add the tomato and cook it into a sauce for a few minutes. Add a touch of white wine once the sauce has reduced a bit and let it reduce again.
- 3** Add the mussels and turn the heat up to high. Let them open and cook for about 3 minutes, taking care not to overcook them. Add finely chopped parsley at the end and serve with slices of bread to enjoy the sauce.