

Mejillones a la Vinagreta (Mussels with Vinaigrette)

Cold steamed mussels topped with a fresh vegetable vinaigrette.

Ingredients

- 1 kg mussels
- 1 tomato, finely chopped
- 1/4 onion, finely chopped
- 1/2 cup finely chopped red and green pepper
- Fresh parsley
- Olive oil
- Vinegar
- Black pepper
- Salt

Method

- 1** Clean the mussels and remove the beards.
- 2** Steam the mussels in a pot. Do not overcook them or they will become hard. Drain and let cool.
- 3** Finely chop the vegetables and add olive oil, vinegar, salt and pepper to taste. Let this mix sit for at least 15 minutes.
- 4** Remove one half of each shell and place the mussels on a tray. Spoon a bit of the vinaigrette into each half shell and serve!