

Mejillones al Romesco (Mussels with Romesco Sauce)

Mussels finished in Catalonia's famous romesco sauce.

Ingredients

- 1 kg mussels
- 1 jar romesco sauce (about 900 g / 32 oz)
- 1 tomato
- 1 onion
- 2 cloves garlic
- Fresh parsley
- Olive oil
- Bread, to serve

Method

- 1** Clean the mussels and remove the beards.
- 2** Fry the finely chopped onion and garlic in a pot with olive oil, then add the tomato chopped into pieces. Cook until you have a nice sauce.
- 3** Add the mussels and cover until they are cooked. Drain some of the broth, but not all of it.
- 4** Add the romesco sauce and the chopped fresh parsley and stir it well.
- 5** Serve in bowls with fresh bread.