



## JERNEJ KITCHEN

# MUSSELS IN TOMATO SAUCE

*Mussels in Tomato Sauce is a simple, quick, and delicious seafood recipe that we serve as a warm appetizer or main dish with a side of bread.*

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	35	MINUTES

### MUSSELS IN TOMATO SAUCE

1,5 kg mussels  
2 tbsp olive oil, for mussels  
1 onion  
3 sprigs of parsley, chopped  
4 garlic cloves  
3 tomatoes  
160 ml (3/4 cup) dry white wine  
180 g (3/4 cups) tomato passata  
80 g (2 slices) bread (like Krpan), cut into cubes

### TO SERVE

Bread (like Žito Krpan)  
1 tbsp olive oil  
1 tbsp chopped parsley

### TOOLS AND EQUIPEMENT

grill pan  
large bowl  
deep pan  
cutting board  
kitchen knife

### PREPARATION

Cut your bread for serving into slices. Place a grill pan over high heat. Add olive oil and a few slices of bread. Toast it on both sides until golden brown. Set aside until serving. Clean the mussels in a large bowl of cold water or under running water. Discard any open or broken mussels as they are not suitable for consumption.

### TOMATO SAUCE

Place a large, deep pan over medium-high heat. Add the olive oil, diced onion, chopped parsley, and bread cut into cubes. Stir and pan-fry for 5 minutes, then add the minced garlic and chopped fresh tomatoes and cook for another 2 minutes. Pour in the white wine and cook for a minute for the alcohol to evaporate. Add the tomato passata, stir, and bring to a boil, then simmer for 3 minutes.

### MUSSELS IN TOMATO SAUCE

Add the mussels to the sauce and arrange evenly all over the pan. Cover with a lid and cook for 10 minutes over medium heat, stirring the mussels twice while cooking. Arrange between four deep plates. Optionally, drizzle with olive oil and sprinkle with fresh chopped parsley. Serve with toasted bread.

Sponsored