

Roasted Mussels



FOODSERVICE



SERVING SIZE: 20

Ingredients

- 5 fluid ounces Water
- 5 cups Onion, Finely Diced
- 2 1/2 cups Chorizo, Finely Diced
- 1/3 cup Minced Garlic
- As Needed Red Pepper Flakes
- 6 1/4 pounds Mussels, Soaked and Scrubbed
- 1 1/8 gallon **Furmano's Petite Diced Tomatoes**
- 5/8 cup Chopped Basil
- As Needed Shredded Parmesan

In This Recipe

Preparation

1. In a large saute pan over medium heat, add Olive Oil.
2. Add Onion and Chorizo. Saute until Onion softens and Chorizo browns slightly.
3. Add Garlic and Red Pepper Flakes. Stir.
4. Next add Mussels, stir, then add Furmano's Petite Diced Tomatoes and Chopped Basil.
5. Cover dish and place in preheated 375* oven for 20 minutes.
6. Garnish with Parmesan Cheese.

