



Mussels with Rose Harissa and chorizo with a white wine and lime broth

Mussels are produced in many areas around the UK, including Scotland, Wales, Ireland, Cornwall and Devon. Ask us for information on the locality of the mussels so you can add the provenance to your menu.

Preparation time **5 minutes** Cooking time **10 minutes**

Ingredients (4 portions)

- Mussels - 500gm (order from us via the code 04MUS00K0A |MUSSELS: (KG)
- Cooking chorizo sausage - 30gm
- Fine diced red onion - 50gm
- Rose Harissa - 5gm
- White wine - 100ml
- Juice of one lime
- Chopped Coriander - 5gm
- Lime wedges – 3 in number.

Instructions

1. Clean and check mussels. Discard any that are dead.
2. Add diced chorizo and diced onion into a thick bottom pan.
3. Cook until onion has softened and chorizo is cooked.
4. Add mussels, cover with lid, and gently shake the pan to toss them for 3 minutes.
5. Add white wine and Rose Harissa, and bring to a rapid boil for 4-6 minutes. Allow wine to reduce by half.
6. Add lime juice and season with salt and pepper.
7. Serve in bowl and sprinkle with chopped fresh coriander and lime wedges.

Contact your account manager for more information and to place an order

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