



fresh produce



QUALITY SEAFOOD

• seafood •



gourmet



# Chilean Mussels In Rich Tomato & Garlic Herb Sauce

Serves: 2

## Ingredients

- 250g Chilean Mussels

### Tomato & Garlic Herb Sauce

- 12 pips of garlic, chopped
- 2pcs tomatoes, chopped
- 1 canned tomato
- 200ml water
- 25g smoked paprika powder
- 200ml lemon juice
- 1pc lemon zest
- 50g sugar
- 20g Italian parsley, chopped
- 20g sweet basil, chopped
- Olive oil
- Salt

## Description

1. Bring water to boil, blanch the mussels for 2 minutes. Set aside.
2. In a pan, sauté chopped garlic with olive oil until fragrant and browned.
3. Add chopped tomatoes and sauté until soft. Then add in canned tomatoes and water.
4. Mix well and bring to boil. Let sauce reduce to thicken.
5. Add in smoked paprika, lemon juice, sugar and salt to taste.
6. Adjust the seasoning according to preferred taste.
7. Once the sauce has thickened slightly, add in the chopped herbs and lemon zest.
8. Mix in the mussels under gentle heat and serve warm.