



steamed mussels with tomatoes & sausage
 USING DELICIOUS WINDSET TOV TOMATOES

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***Clams can be substituted for the mussels or a combination of both clams and mussels can be used for this recipe.
 Serves 4 as an appetizer or 2 as a main course.**



**Executive Chef
 Dana Reinhardt**

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| 3 lbs | fresh mussels, scrubbed and debearded |
| 1 clove | garlic, finely minced |
| 1 Tablespoon | extra virgin olive oil |
| 1 Tablespoon | butter |
| 3 | Windset Farms™ TOV Tomatoes, coarsely chopped |
| 1/4 cup | dry white wine |
| 1/2 cup | whipping cream |
| 2 fresh | Merguez sausage, sliced |
| 2 Tablespoons | Italian parsley, chopped |

In a large saucepan heat the oil and butter over med/high heat. Add the sausage and cook through, about 2 minutes each side. Remove the sausage from the pan and add the garlic. Sauté the garlic for a minute and add the white wine and whipping cream. Add the **TOV** Tomatoes, mussels and the cooked sausage. Cook the mussels for 4 minutes or until they are fully opened. Discard any unopened mussels. Add the Italian parsley and stir.

Serve in bowls with crusty bread to mop up the sauce.



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

