

SMOKY GRILLED GARLIC MUSSELS

SERVES 4



PREP TIME
15 min

+



COOK TIME
17 min

=



READY IN
32 min

1/8 TSP	CRUSHED RED PEPPER FLAKES, PLUS MORE FOR GARNISH	2 TBSP	OLIVE OIL
3 LBS	MUSSELS, CLEANED AND DEBEARDED	4 CLOVES	GARLIC, THINLY SLICED
1/2 BAGUETTE	CUT DIAGONALLY INTO 1/2-INCH SLICES	28 OZ	CANNED WHOLE PEELED TOMATOES, CRUSHED
TO TASTE	KOSHER SALT AND FRESHLY GROUND BLACK PEPPER	1 CUP	DRY WHITE WINE, SUCH AS CHARDONNAY
FOR GARNISH	CHOPPED FRESH PARSLEY	2 TSP	SMOKED PAPRIKA

Heat grill to medium-high heat. Place a large 12-inch cast-iron skillet over grill grates. Add oil and garlic, and cook until fragrant and light golden-brown, about 1 minute. Stir in tomatoes, wine, paprika and crushed red pepper flakes. Bring to a simmer and cook for 10 minutes, until slightly reduced.

Meanwhile, grill bread until lightly charred, about 1 minute per side. Set aside for serving.

Add mussels to the skillet and cook, covered with a lid or aluminum foil, until mussels open, about 3-5 minutes. Season with salt and pepper, to taste. Discard any mussels that did not open.

Top with parsley and crushed red pepper flakes. Serve and enjoy.

TIP: THIS RECIPE PAIRS PARTICULARLY WELL WITH JUGGERNAUT CHARDONNAY!