

## Ingredients

- 1kg Kinkawooka pot ready mussels
- 2 cups of water
- 2 cups of white wine
- 4 teaspoons of olive oil
- 4 shallots, chopped
- 2 garlic cloves, crushed
- 8 baby tomatoes ( halved)
- 1 long red chilli (chopped)
- 3 tablespoons finely chopped flat-leaf parsley

## Method

1 Open the pack of Kinkawooka Pot Ready mussels and strain off the water, give them a quick rinse under cold water.

2 Heat the pot on the stove with approximately 1cm of water. When the water is boiling add the mussels, cover with a lid, steam them for a couple of minutes stirring every minute or so until they open.

3 Try to make sure every mussel comes into contact with the heat which helps to make sure they open

4 Remove from the heat and strain the mussels off keeping some of the liquid in a bowl.

5 Heat a large saucepan over high heat until very hot. Add the oil, shallots, garlic, and chilli and sautee

6 Add the wine. Cover the pan with a lid and cook for 2 to 3 minutes. Add the parsley and toss to combine everything.

7 Transfer the mussels to a large serving bowl with a spoon and pour the chilli sauce over the top.

8 Garnish with more parsley and serve immediately with crusty bread