

This mussel recipe makes a great dish at a laid-back dinner party. You will be in and out of the kitchen in no time – your dinner guests won't even notice you left.

And this dish can be enjoyed hot or cold. So if you prefer to cook it ahead of time, simply keep it chilled in the fridge ready to go.

Ingredients

- 1kg Live Pot Ready mussels
- 200 mls olive oil
- 2 cloves garlic, finely chopped
- Pepper and salt
- Handful of parsley, finely chopped

Method

1 Steam mussels until cooked, half shell them and set aside for later.

2 Add 200mls of olive oil into a large fry pan or wok and heat.

3 Fry chopped garlic in the pan for 1 minute.

4 Add a handful of parsley and heat through.

5 Add pepper and salt to taste.

6 Add half-shelled mussels and heat through.