

You'll love having this mussel recipe up your sleeve the next time you get stuck for an indulgent dinner choice. And you will find all the ingredients at your local supermarket – no fuss required.

With only three simple steps – this recipe will have you out in the kitchen and mingling with your guests in no time at all.

Preparation time: 10 mins | Cooking time: 10 mins | Serves 4 people

Ingredients

- 1kg Kinkawooka Pot Ready Mussels
- 1 knob of butter
- 1 shallot, finely sliced
- 1 garlic clove, sliced
- 100ml apple cider or white wine
- 1tbs crème fraîche
- Small bunch flat-leaf parsley, chopped
- Crusty bread to serve

Method

1 Melt a knob of butter in a large pot on high heat. Cook the shallots and garlic for 1-2 minutes.

2 Add the cider or wine and drained mussels. Cook with lid on for 3-4 minutes, stirring occasionally until the mussels have opened.

3 Stir in the parsley and crème fraîche.

4 Serve in bowls, accompanied with crusty bread. Yum!