

Mussels Marinara

4 lbs mussels
2 tsp olive oil
4 green onions, finely chopped
½ cup white wine, water or low sodium broth
 parsley or chives for garnish (optional)

- Scrub mussels; remove any beards. Discard any that do not close when tapped.
- In large pot; heat oil over medium heat; sauté green onions, stirring occasionally, until softened, about 2 minutes.
- Stir in wine; bring to boil. Add mussels; cover and cook until mussels open, about 5 minutes. Discard any that do not open.
- Garnish with parsley or chives. Serve with Marinara Sauce.
- Makes 4 servings.

Recipe by Gary Barone