



# Mussels in tomato & white wine

## prep time

20 minutes

## cook time

10 minutes

## serves

2 generous serves

## things you need

- ◆ Tbsp butter
- ◆ 1/2 onion—sliced
- ◆ 1/2 small fennel bulb— sliced
- ◆ 3 cloves garlic—sliced
- ◆ 1 punnet cherry tomato's (or 1 400g can of cherry tomato's)
- ◆ 2 Tbsp chopped parsley
- ◆ 1/2 cup Semillon or Riesling
- ◆ 1kg mussels (scrubbed & debearded)
- ◆ Toasted Sour Dough Bread to serve

# FLAXMAN.

## here's how

- 1 In a pot over medium heat, melt the butter. Add onion and fennel. Cook until soft (about 3-5 minutes). Then add the garlic and cook for 1 more minute
- 2 Add tomato's, wine and half the parsley. Stir and bring to the boil
- 3 Add mussels, put on the lid and simmer until the shells open—shaking occasionally. (approx. 3-5 minutes)
- 4 Check seasoning—add salt and pepper to taste.  
Share between 2 bowls and garnish with remaining parsley and fennel fronds
- 5 Serve with toasted sour dough bread drizzed with olive oil
- 6 Enjoy

## Wine suggestion & helpful notes

Serve with Estate Semillon or Riesling

Tinned cherry tomatoes work very well in this dish—don't be scared to use them

If you like a heat—add some chilli flakes when you add the mussels