

MUSSEL Soup

6-8 servings

1/3 cup	PASTENE Extra Virgin Olive Oil	75 mL
3 1/2 lbs	fresh mussels, cleaned	1.5 kg
3/4 cup	dry white wine	175 mL
4	garlic cloves, chopped	4
4	PASTENE Anchovy Fillets in Oil, finely chopped	4
1/4 tsp	crushed red pepper flakes	2 mL
1	can (28 fl. oz/796 mL) PASTENE Italian Tomatoes, diced	1
1/3 cup	fresh parsley, chopped	75 mL
	PASTENE Extra Virgin Olive Oil for garnish (optional)	
	salt and freshly ground black pepper	

- In a skillet, heat half the olive oil over medium-high heat. Add mussels and white wine. Cover and steam over high heat until mussels open. Discard any unopened mussels.
- In a large skillet, heat remaining olive oil and lightly brown the garlic. Stir in the anchovies. Add the cooking liquid from the mussels, tomatoes, pepper flakes and parsley. Simmer for about 20 minutes, uncovered.
- Add the cooked mussels and salt and pepper to taste. Serve in warm soup bowls topped with a drizzle of PASTENE Extra Virgin Olive Oil, if desired.

