
STEAMED MUSSELS WITH SALSA VERDE

Serves: 6

Salsa Verde

1 bunch	Fresh parsley
1 bunch	Fresh basil
3 cloves	Garlic, chopped
1	Lemon, zest and juice
2 teaspoons	Capers, chopped
2	Anchovies, chopped
¼ cup	Extra virgin olive oil

3 pounds	Mussels, washed
½ cup	White wine
	Salt and pepper

- Place the parsley, basil and garlic in the bowl of a food processor, process until smooth.
- Add the zest, juice, capers, anchovies and olive oil; process until smooth.
- Set aside until ready to use.
- Place the mussels in a large pan with white wine. Cook stirring until the mussels just start to open.
- Add the salsa verde. Cook until the mussels *all* open.
- Place the mussels in individual bowls.
- Season the broth with salt and black pepper. Pour the warm broth over the mussels. Serve warm.