

Mussels in Spicy Tomato Sauce

Ingredients

4 tablespoons extra-virgin olive oil
4 garlic cloves, sliced
16-ounce (450grams) Italian plum tomatoes, crushed by hand
1/2 teaspoon dried oregano
1/2 teaspoon kosher salt
1/2 teaspoon chilli flakes
8 oz (227grams) mussel meat
10 large fresh basil leaves, shredded



Preparation

- Heat 5 tablespoons olive oil in a large Dutch oven over medium-high heat.
- Add the sliced garlic, and cook until the garlic sizzles and turns just golden around the edges, about 2 minutes.
- Add the tomatoes, slosh out the can with 1/4 cup hot water, and add that to the pot.
- Season with the oregano, salt, and chilli flakes. Bring to a boil, and simmer until slightly thickened, about 10 minutes.
- Once the sauce has thickened, add the frozen mussel meat, stir, and adjust the heat so the sauce is simmering.
- Stir in the basil, and drizzle with the remaining tablespoon of olive oil. Transfer the mussels to a serving bowl, and pour juices over. Serve immediately.
- Note: Instead of the canned tomatoes, you can use 2 pints of cherry or grape tomatoes, halved.