

## **Pickled Mussels**

(SERVES 4)

### **Ingredients**

2 packs of Next Wave Seafood all Natural Mussel Meat

2 bay leaves

3 garlic cloves, sliced

6.5 tbsp extra virgin olive oil

6.5 tbsp white wine vinegar

2 tsp of sweet paprika

### **Preparation**

- Put the mussel meat into a microwaveable bowl and heat on maximum for 2 minutes (from frozen), or 1.5 minutes if already thawed.
- Heat the oil in a skillet and add the garlic slices, cooking gently until golden. Add the bay leaves and let cool slightly.
- Add the paprika and stir in so that it does not burn. Carefully add the vinegar and then pour the mixture over the hot mussels, covering them with the marinade.
- Let stand a few hours before consuming, so the perfectly pickled flavor infuses the mussels.
- Salt will not usually be necessary as the mussels have a slight hint of salt from the sea!



**Serving suggestion: As a Spanish “tapas” or appetizer, accompanied by crusty bread to dip into the tasty sauce.**