

# MUSSELS STUFFED WITH GARLIC, PARMESAN, ALMONDS, AND HERBS

The little meaty morsels we know as mussels have a lot going for them. They're cheap, sustainable, quick and easy to cook, and downright delicious! You are going to LOVE this recipe - a fantastic combination of sweet mussels steamed in white wine and baked to perfection with butter, almonds, cheese, garlic, herbs, and lemon. You'll feel like you've been given a gift from Poseidon and your guests will bow down to you and crown you Amphitrite, goddess of the sea because these are truly fan-freaking-tastic!!!!

Prep time: 30 minutes

Cook time: 15

Serves 6



Make the stuffing by combining all of the ingredients in a bowl. Set aside.

Preheat the oven 450°F

Bring the wine to a boil in a large pot, then add the mussels. Cover and cook over high-heat until they just open, 3-5 minutes. Transfer to a bowl with a slotted spoon, reserving the cooking liquid, and discarding any unopened mussels.

Remove one half shell from each mussel, and arrange them mussel side up on a large baking sheet.

Pour the reserved cooking liquid in a ramekin, leaving behind any grit, and spoon on top of the mussels. Put a spoonful of flavored butter on top of each mussel and season again with salt and pepper. Place the mussels in the oven and bake for 5-10 minutes, or until golden brown.

Serve immediately with a glass of crisp white wine.

## Stuffing:

8 tablespoons butter, room temperature

1 ½ cup finely ground almonds

⅓ cup grated Parmesan cheese

2 large shallots, minced

3 garlic cloves, minced

3 teaspoons herbes de

Provence

⅓ cup chopped parsley, plus more for garnish

1 lemon, zested and juiced

Kosher salt and freshly ground pepper, to taste

## Mussels:

4 pounds of mussels, debearded, scrubbed, and rinsed

1 ½ cups dry white wine