

Mussels Diavola with Herb Bruschetta



Prep 10 minutes
Cook 10 minutes
Serves 4

2 tbsp olive oil
finely zested rind of 1 lemon
½ cup **Essential Cuisine
Asian Green Pesto** (or
Essential Cuisine pesto
flavour of your choice)
2 dozen fresh mussels,
scrubbed clean, beards
removed
1 cup white wine
Optional: 1 red chilli,
thinly sliced
fresh coriander to garnish

Herb Bruschetta

1 French stick, cut in half
lengthwise. Divide each
half into 3 or 4 pieces.
¼ cup **Essential Cuisine
Asian Green Pesto** (or
Essential Cuisine pesto
flavour of your choice)
½ cup olive oil

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Coriander and chilli are natural partners for mussels, but any flavour of pesto works well in this simple fragrant dish. Crusty bruschetta makes a perfect accompaniment to dunk into the cooking juices.

To prepare mussels: In a large pot, heat the oil, lemon zest and **Essential Cuisine Asian Green Pesto** until it starts to sizzle. Add mussels and wine. Cover and cook until the mussels open, removing them into a bowl as they do. Discard any that do not open. Return the cooked mussels to the pot and heat until the sauce returns to a simmer.

To serve, divide between 4 serving bowls and garnish with coriander and optional chilli. Accompany with Herb Bruschetta.

To prepare bruschetta: Mix **Essential Cuisine Pesto** and oil and brush over the cut surface of the bread slices. Place on a baking tray herb-side up and bake in a pre-heated oven at 220°C until golden and starting to crisp, 5-8 minutes.

