

Mussels, Crispy Chorizo and Puttanesca Sauce



PREP TIME
10 MINS



COOK TIME
10 MINS



TOTAL TIME
20 MINS



SERVES 4 PEOPLE



EASY



Ingredients

1kg fresh mussels
100g spicy sarta chorizo, finely diced
3 garlic cloves, peeled
1/2 teaspoon dried chilli flakes
4 tbsp extra virgin olive oil
6 Cantábrico anchovy fillets, drained and finely chopped
1 tbsp baby capers, drained and finely chopped
100ml dry white wine
400g can chopped tomatoes
12 basil leaves, finely chopped
Pinch of sugar
Sea salt and freshly ground black pepper to taste
Crusty bread, to serve

Method

Wash the mussels under plenty of cold, running water. Discard any open ones that won't close when lightly squeezed. Pull out the tough, fibrous beards protruding from between the tightly closed shells and then knock off any barnacles with a large knife. Give the mussels another quick rinse to remove any little pieces of shell.

In a large pan big enough to take all the mussels, heat the olive oil and gently fry the diced chorizo until crispy, drain on to kitchen paper and set aside.

Return the pan to the heat and in the same oil, gently soften the garlic and chilli flakes for a couple of minutes. Add the chopped anchovy fillets and capers and cook for one minute. Add the mussels, white wine, sugar, season with salt and pepper and turn up the heat, then cover and steam the mussels until they are open in their own juices for 3-4 minutes. Give the pan a good shake every now and then.

Add the chopped basil, crispy chorizo and remove from the heat, spoon into four large warmed bowls and serve with lots of crusty bread.