



RECIPE | TOMATOES

# CLOUD 9<sup>®</sup> & CHORIZO STEAMED MUSSELS



20 min

5 min  
PREP.

15 min  
COOKING



2

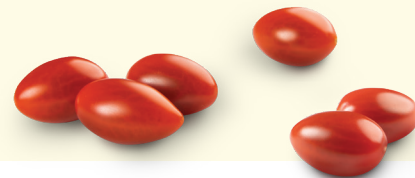


easy

## INGREDIENTS

Recipe created by *Elizabeth Jordan-Flight*

- 1 dry pint** Pure Flavor<sup>®</sup> Cloud 9<sup>®</sup> Bite-Sized Fruity Tomatoes, halved
- 3 cloves** garlic, finely chopped
- 3 sprigs** fresh parsley, chopped
- 1 large** shallot, finely diced
- 2 lb** fresh mussels
- 4 oz** Spanish chorizo, diced
- 1 cup** dry white wine
- 1 tbsp** olive oil
- ½ tsp** red pepper flakes
- Salt, to taste
- Baguette, optional for serving



## DIRECTIONS

- 1** In a large pot heat olive oil on medium-high heat. Add chorizo and cook for 1 minute. Add shallots and garlic and cook for 2 minutes until softened. Add in tomatoes, salt, and red pepper flakes. Cook for 4 more minutes.
- 2** Deglaze the pan with wine, and pour in mussels. Stir ingredients together and bring to a boil. Place the lid on the pot and cook on medium-high heat for 6 minutes until the mussels have opened.
- 3** Top with fresh parsley and serve with bread to enjoy!

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