

**TOTAL TIME**

15 minutes

**PREP TIME**

15 minutes

**SERVES**

2

**COOKING LEVEL**

Easy

**RECIPE | FATHER'S DAY**

# AZUCA CHERRY OTV AND MUSSELS

**INGREDIENTS**

Pure Flavor® Azuca On-The-Vine Red Cherry Tomatoes  
2 Tablespoons butter  
1 Bag 16 oz frozen mussels  
5 Garlic cloves, finely chopped  
4 Tablespoons olive oil  
1 Small white onion, chopped  
Salt and pepper to taste  
Quarter cup of cooking wine or white wine  
Garnish chopped parsley

**DIRECTIONS**

1. In a large saucepan, heat olive oil on medium heat.
2. Add in onion and garlic, sauté about 5 minutes.
3. Add in Azuca cherry tomatoes on-the-vine with stem in sauté pan with 1 tablespoon of butter. Add salt and pepper to taste. Cook for 4 minutes until tomatoes are soft and broken.
4. Next, deglaze pan with a quarter cup of cooking wine or any white wine of your choice. Simmer for an additional 3 minutes then add the pack of frozen mussels and remaining butter. Cover with lid and steam about 3 minutes until mussels are open.
5. Plate and garnish with chopped parsley. Serve immediately. Enjoy!

**Pro Tip**

If the mussel doesn't open throw it away.

Recipe by Devin Petrillo

*Follow us*[pure-flavor.com](http://pure-flavor.com)

pure  
flavor®