Red Pepper Mussels

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This Red Pepper Mussels recipe features fresh mussels steamed in white wine and a creamy roasted red pepper sauce. Sweet roasted peppers, garlic, chili, and lemon create a bold broth perfect for dipping a toasted baguette. A restaurant-style seafood dish that’s impressive yet easy to make at home.

Timing

Prep time	Total time	Skill level
30 mins	**60 mins**	**Medium**

What You'll Need

Mussels

- 1 lb fresh mussels
- 1 tbsp ground pepper
- Juice of 1 lemon
- 2 tbsp garlic, minced
- 1 Thai chili finely chopped
- 1 cup white dry wine
- Baguette
- 3-4 tbsp butter
- 6 Basil leaves, finely chopped

Red Pepper Puree

- 2 Red Sun Farms® Red Sweet Bell Peppers
- 3 tbsp butter
- Salt & pepper to taste
- 3 tbsp heavy cream

Directions

RED PEPPER PUREE

1. Preheat oven to broil on high.
2. Cut bell peppers in half, removing veins and seeds. Place cut side down on a cooling rack set over the baking tray and add to the oven on the top rack. Cook for 30 minutes, until the skin is blistered and charred.
3. Remove the peppers from the oven and transfer to a large bowl to cool. Set aside a few slices of peppers for garnish (optional).
4. Place remaining roasted peppers into a food processor with 3 tbsp heavy cream, 3 tbsp butter, salt and pepper to taste. Blend until smooth. Set aside.

MUSSELS

1. Prep the mussels – clean, scrub, debeard under cold water – and toss any mussels that do not close when tapped.
2. In a large bowl, add the mussels, garlic, wine, Thai chili, lemon juice and ground pepper.
3. Cut the baguette into ½-inch slices on an angle. Brush with butter and place on a baking sheet. Bake at 400°F until lightly toasted.
4. Add the red pepper puree to the mussels in the bowl.
5. Add the mussels from the bowl to a large saucepan on medium-high heat.
6. Place the lid on top to steam the mussels. Cook for approximately 5-7 minutes (until all or most of the mussels are open).
7. Place the mussels in a bowl, discarding any that remain closed or cracked, and pour the sauce over the mussels.
8. Garnish with chopped basil and sliced peppers.
9. Serve with the toasted butter baguette and enjoy.