

15-Minute Mussels in Spicy Tomato Sauce

Ingredients

1 tablespoon extra-virgin olive oil
1 tablespoon unsalted butter
2 tablespoons finely chopped shallot
1 ounce prosciutto, diced
2 teaspoons finely chopped garlic
1/2 teaspoon crushed red pepper
1 cup chopped boxed or canned San Marzano tomatoes
1/2 cup dry white wine
1 teaspoon granulated sugar
3/8 teaspoon kosher salt
2 pounds mussels, scrubbed and debearded
2 tablespoons chopped fresh flat-leaf parsley, divided
Lemon wedges (optional)
8 (1/2-oz.) whole-wheat baguette slices, toasted

Method

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Heat olive oil and butter in a large Dutch oven over medium-high until butter melts and starts to foam, about 1 minute. Add shallot and prosciutto; cook, stirring occasionally, until shallot is translucent and prosciutto is crisp, about 5 minutes. Add garlic and crushed red pepper; cook, stirring often, until fragrant, about 1 minute. Add tomatoes, wine, sugar, and salt; bring to a simmer.

Step 2

Add mussels to sauce. Cover and cook until mussels start to open, 4 to 5 minutes. (Discard any mussels that do not open.) Stir in 1 tablespoon parsley. Lightly toss, and spoon into 4 bowls. Top with remaining 1 tablespoon parsley and, if desired, lemon wedges. Serve with bread.

