



## Spicy Italian Mussels

### INGREDIENTS

12 oz. frozen French fries

2 oz. pancetta, chopped

1 tbsp. olive oil

1 small onion, chopped

2 cloves garlic, chopped

3/4 tsp. crushed red pepper

2 tomatoes, chopped

2 lb. mussels, scrubbed

3 tbsp. Grated Parmesan

Chopped parsley, for garnish

### METHOD

Cook French Fries as label directs.

In 8-quart saucepot, cook pancetta in olive oil on medium 6 minutes or until crisp, stirring often. With slotted spoon, transfer pancetta to plate. To pot, add onion, garlic, and crushed red pepper. Cook 4 minutes, stirring often. Add tomatoes. Heat to simmering on high.

Add mussels and reduce heat to medium and cover. Cook 4 to 7 minutes or until mussels open, stirring twice.

Toss hot fries with Parmesan; serve alongside mussels, garnished with pancetta and parsley.