



## DIRECTIONS

1. In a large pan, melt the butter and add the onion, and garlic and fry till softened.
2. Remove from the heat and blend in the flour.
3. Slowly add the stock and cream milk while stirring to ensure there are no lumps.
4. Add the oregano, parsley, red pepper, salt, black pepper and heat to a simmer.
5. Add the mussels and chili pepper and heat through, without boiling, for 5-8 minutes. Serve in the pot or in individual bowls.

# Creamy soup with mussels with chili



6 servings



45 minutes

## INGREDIENTS

Mussels in oil with chili

Chilli pepper

Chopped red pepper

Chopped oregano

Chopped parsley

Butter

Chopped onion

Fish stock

Cream milk

Salt

Pepper

### SMOKED MUSSELS



ONION



CREAM MILK



SALT



BUTTER



PEPPER



GARLIC



CHILLI PEPPER



OREGANO



RED PEPPER



PARSLEY



FISH STOCK

