

Salads with smoked mussels with lemon



4 servings



45 minutes

INGREDIENTS

Smoked mussels in oil with lemon

Potatoes

Scallions

Oil

Bacon

Parsley

Vegetable broth

Salt

Pepper



DIRECTIONS

1. Cut scallions into rings.
2. Cut the bacon into strips.
3. Cook in oil the bacon briefly, add the scallions and fry for a few minutes. Pour the broth over the pan.
4. Boiled potatoes cut into slices and put on salad dish.
5. On potatoes put bacon with scallions.
6. Sprinkle with parsley and season with salt and pepper. Top with mussels and little bit mussels oil and serve.

