

FOOD & WINE

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RECIPE



© Lucy Schaeffer

Chile-Steamed Mussels with Green Olive Crostini

Contributed by **Mario Batali**

ACTIVE:

TOTAL TIME: 25 MIN

SERVINGS: 8

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FAST **HEALTHY** **STAFF-FAVORITE**

INGREDIENTS

Ingredients

1/4 cup extra-virgin olive oil

6 garlic cloves, thinly sliced

1 medium red onion, finely chopped

1 red bell pepper, finely chopped

2 jalapeños, seeded and thinly sliced

1 habanero, seeded and thinly sliced

2 cups dry white wine

1 cup tomato sauce

Salt and freshly ground pepper

4 pounds black mussels, scrubbed and debearded

4 scallions, thinly sliced

Green Olive Crostini, for serving

From **Batali the Home Boy**

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DIRECTIONS

1. In a large pot, heat the olive oil. Add the garlic, onion, bell pepper, jalapeños and habanero. Cook over moderately high heat, stirring occasionally, until the onion is golden, about 5 minutes. Add the wine and boil over high heat for 1 minute. Add the tomato sauce, season with salt and pepper and bring to a boil. Add the mussels, cover and cook, shaking the pot a few times until the mussels open, about 5 minutes; discard any that don't open. Divide the mussels and broth among 8 bowls; sprinkle with scallions and serve.

