



# Mussels Oreganata

Recipe courtesy Giada De Laurentiis

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<b>Prep Time:</b>	25 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	–	Easy	4 servings
<b>Cook Time:</b>	10 min		

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## Ingredients

Coarse salt, for lining the baking sheet  
One 750 ml bottle white wine, such as pinot grigio  
24 mussels, scrubbed, beards removed  
1/2 cup plain breadcrumbs  
1/2 cup extra-virgin olive oil, plus extra for drizzling  
2 tablespoons chopped fresh oregano  
1 tablespoon chopped fresh mint  
1 tablespoon chopped fresh flat-leaf parsley  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper

## Directions

Preheat the broiler. Line a heavy baking sheet with coarse salt.

Bring the wine to a boil over high heat in a 5-quart saucepan. Add the mussels and cover the pan. Steam until the mussels have opened, 2 to 4 minutes. Discard any unopened mussels.

Remove the cooked mussels from their shells, reserving 24 half-shells. Arrange the half-shells in a single layer on top of the salt. Place one cooked mussel in each shell.

In a small bowl, toss together the breadcrumbs, oil, oregano, mint, parsley, salt and pepper. Top the mussels with the breadcrumb mixture and drizzle with extra olive oil. Broil until the breading is golden, 2 to 3 minutes.

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