

Mussels Saganaki

Ingredients

1 1/2 kg mussels, washed and debearded
1 glass white wine (dry) 20 cherry tomatoes
1 pepper
1 red onion
1 spring of celery
1 carrot
2 cloves of garlic
1 bunch fresh parsley
100g feta cheese (optional) 1/2 cup olive oil

Chop the red onion, pepper, celery, and carrot into tiny (0.5cm x 0.5cm) chunks.

Method

Heat a large saucepan into high heat and add the olive oil. Pour in the vegetable mixture and sauté, until tender.

Cut the cherry tomatoes into halves and add them into the pan along with the mussels and the feta cheese (crushed).

Pour in the white wine and cook at high heat, with the lid on, for 8-10 minutes.

THE
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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