



# MUSSELS WITH FENNEL, WINE & HERBS

Serves 6-8

## Ingredients

6 Tbsp	Olive Oil, divided
4 cloves	Garlic, sliced thinly
1 medium	Leek, halved, thinly sliced
1 large	Fennel Bulb, halved, shaved
1½ - 2 cups	Crisp White Wine
2 sprigs	Thyme
2 lbs	Mussels, scrubbed, de-bearded
¼ cup	Parsley, minced
6-8 slices	Thick Crusty Bread
To Taste	Salt

## Equipment

- Chef's knife
- Large skillet or saucier with cover
- Spatula
- Bread knife
- Plate
- Grill/grill pan
- Sheet tray

## Directions

1. Heat 2 Tbsp of the oil in large skillet or saucier on med-high to high heat. Sauté garlic, onions, and fennel for 5-7 minutes, until onions are translucent.
2. Add wine and thyme. Bring to a simmer and reduce liquid by half. Season with salt. Bring to a boil.
3. Stir in mussels. Cover and cook (shaking the pan occasionally) for about 6-10 minutes until the mussels are all open. Remove from heat and add parsley.
4. Pour remaining oil onto plate. Dip each slice of bread in oil, coat evenly. Season with salt.
5. Heat grill/grill pan on med-high to high heat. Grill bread, oil side down, until nicely marked. Serve with the mussels.