



*Aromatic, herbed mussels are ideal as an entrée served with crusty bread for sopping up all the flavorful juices.*

## Aji Pesto and White Wine Steamed Mussels

**Yield:** 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)
Onion, thinly sliced	1	Calories 240 Fat 14g Cholesterol 25mg Sodium 500mg Carbohydrate 12g Fiber 2g Sugars 3g Protein 12g
Garlic cloves, thinly sliced	3	
Fennel, trimmed and thinly sliced	1 cup	
Coconut oil	3 tbsp	
Dry white wine	1 cup	
Clam juice	1 cup	
Plum tomatoes, diced	2	
SupHerb Farms Fusions® Aji Pesto	2 tbsp	
Salt and pepper	1/4 tsp	
Fresh mussels, scrubbed and beards removed	2 lbs	
Fresh lemon juice	4 tsp	

### PREPARATION

1. Sauté onion, garlic and fennel in coconut oil in a large saucepan over medium-high heat for 5 minutes or until softened.
2. Pour in wine and clam juice; boil until liquid is reduced by half. Stir in tomatoes, Pesto, salt and pepper; cover for 2 minutes.
3. Stir in mussels, cover and cook until mussels have opened, 4 to 6 minutes. Discard any that haven't opened. Drizzle with lemon juice.

### TO SERVE

Spoon mussels into wide shallow bowls; garnish with sliced lemon and chopped fennel fronds, if desired. Serve with crusty white bread.

### TIPS

- Coconut oil can be replaced with olive oil or butter.
- Lemon juice can be replaced with fresh lime juice, if preferred.