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Spanish Tapas-Inspired Mussels

Prep Time: 20 mins

Cook Time: 20 mins

Total Time: 40 mins

Ingredients

- ❖ 2 teaspoon oil, olive, extra virgin
- ❖ 8 ounce(s) beans, garbanzo (chickpeas), rinsed
- ❖ 8 whole tomato(es), cherry, halved
- ❖ 1 small onion(s), chopped
- ❖ 2 clove(s) garlic, minced
- ❖ 4 ounce(s) pimento, rinsed, chopped
- ❖ 2 teaspoon oregano, fresh, chopped
- ❖ 1/2 teaspoon pepper, black ground
- ❖ 1 pinch saffron
- ❖ 1/2 cup(s) broth, vegetable, or reduced-sodium chicken broth
- ❖ 1/4 cup(s) sherry, dry
- ❖ 2 pounds mussels, scrubbed and debearded

Preparation

1. Heat oil in a large saucepan over medium heat.
2. Add chickpeas, tomatoes, onion, garlic and pimentos. Cook, stirring frequently, until softened, 6 to 8 minutes.
3. Stir in oregano, pepper and saffron. Cook, stirring, until fragrant, about 30 seconds.
4. Pour in broth and sherry, stirring to scrape up any browned bits. Bring to a simmer.
5. Add mussels and stir to combine. Return to a simmer. Cover, reduce heat and simmer until the mussels open, 6 to 8 minutes. Stir; discard any unopened mussels before serving.

