

Albariño White Wine Garlic Mussels



INGREDIENTS:

- 4 Tbsp unsalted butter cut into 1/2-inch pieces
- 1 1/2 Tbsp olive oil
- 4 large shallots finely chopped
- 8 cloves garlic thinly sliced
- 1/2 tsp crushed red pepper flakes
- 1 tsp lemon zest finely grated
- 2 Tbsp lemon juice
- 4 1/2 lbs live clean mussels
- 1 cup [Albariño wine](#)
- 3/4 cup chicken stock
- 1/3 cup heavy cream
- 1/4 cup fresh parsley chopped, plus more for garnish
- 1/4 tsp salt
- 1/4 tsp black pepper
- lemon wedges for serving
- crusty bread for serving

INSTRUCTIONS:

- Heat the butter and oil over medium heat until melted
- Add shallots cook until slightly soft (about 6 min).
- Add garlic & cook for 1 minute. Then add red pepper flakes, lemon zest & lemon juice & mix well.

- Add in the mussels, [Albariño wine](#), and chicken stock. Stir well to coat, then increase the heat to medium-high and place a lid on the pot.
- Cook, checking often, until the mussel shells have opened, about 3 minutes. Discard any mussels that don't open.
- Reduce the heat to low and slowly pour in the heavy cream, mixing constantly as you pour.
- Stir in the salt, pepper, and parsley. Remove from heat and divide among bowls. Serve with lemon wedges, crusty bread

