

Spicy saffron Kinkawooka Mussels with chorizo & parsley sauce

Prep: 10 minutes

Cook: 15 minutes

Serves: 4

Ingredients

1kg mussels, cleaned and de-bearded

1 tablespoon olive oil

1 chorizo, diced

1 brown onion, finely diced

4 garlic cloves, thinly sliced

1 long red chilli, seeds removed, thinly sliced

pinch of salt

1 cup dry white wine

Pinch of saffron (optional)

50g butter

1/4 bunch of parsley, roughly chopped

1 lemon, cut into wedges

4 thick slices sourdough bread, toasted

Method

Heat one tablespoon oil in a large saucepan over medium heat. Cook chorizo for 2-3 minutes or until golden. Add onion and cook for 3-4 minutes or until soft and translucent. Add garlic, chilli and a pinch of salt and cook for a minute or until fragrant. Increase to high heat, add wine and saffron (if using) and allow to boil until reduced by half.

Add mussels to the pot, cover and continue to cook on high heat for 2-3 minutes, giving them a shake every now and then. Lift the lid and if some mussels haven't opened yet, cover and simmer for a further minute.

Serve mussels in a shared serving bowl. Stir butter and parsley through remaining broth to emulsify sauce, pour over mussels. Serve with lemon wedges and toasted sourdough on the side.

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