



## *Spicy Mussels with Spanish Chorizo and White Beans*

Bring Spanish heat to your customers with a spicy mussel dish. Bush's Best® Garbanzo Beans, mussels and Spanish chorizo are braised with saffron, red chili flakes and white wine to make a rich seafood entrée.

**YIELDS:** ABOUT 16 | **SERVING SIZE:** 1 ½ CUPS | **PREP TIME:** 15 MINUTES | **COOK TIME:** 50 MINUTES

### INGREDIENTS

Olive oil  
Onion, white, medium, diced  
Spanish chorizo, small dice  
Tomatoes, crushed, canned  
Bush's Best® Garbanzo Beans,  
drained and rinsed  
Water  
Crushed red pepper flakes  
Sugar  
Kosher salt  
Black pepper  
Olive oil  
Whole almonds, skinless  
Whole hazelnuts, skinless  
Garlic cloves, chopped  
Flat-leaf parsley, chopped  
White wine, dry  
Saffron threads  
Black mussels\*, live

### QUANTITY

1 Tbsp  
1 each  
20 oz  
43 oz  
1, #10 can  
1 qt  
1 tsp  
1 tsp  
1 tsp  
½ tsp  
1 Tbsp  
1.2 oz  
1.2 oz  
2 each  
¼ cup + 1 Tbsp  
2 cups  
¼ tsp  
3 ½ lbs

1. In a large stock pot over medium heat, add olive oil and onions, cook 5 to 8 minutes. Add chorizo and cook until heated through.
2. Add crushed tomatoes, garbanzo beans, water, red pepper, sugar, salt and pepper. Cover and let simmer for 20 to 30 minutes.
3. Meanwhile over medium heat, add olive oil, almonds and hazelnuts. Sauté until toasted. Add garlic; sauté an additional 60 to 90 seconds. Remove from heat and allow to cool. In a food processor, combine nut mixture and 1 Tbsp of parsley; pulse until fine and crumbly. Reserve.
4. Once the bean and tomato mixture has cooked, add white wine and saffron threads, bring to a boil and add the reserved nut mixture. Add mussels, cover and cook 5 to 8 minutes or until most mussels are open. As they open, remove and place in a separate bowl; keep warm.
5. To serve, in a shallow bowl, scoop 1 ½ cups of the mixture and top with 4 to 5 mussels depending on size.



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*\*A note about mussels: Be sure to rinse mussels in cool water 2 to 3 times. If necessary, scrub shells or use another shell to scrape off any barnacles or dirt particulate. If any shells are open, tap on the shell. It should close; if it doesn't, discard. Just before cooking, pull any beards that may be showing (the hairy parts sticking out of the seam of the shell). This will kill the mussel. Be sure to only do this when ready to cook. Once cooked, discard any mussels that did not open.*

