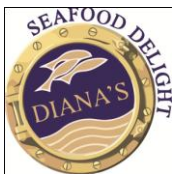


South western style mussels with tomato salsa and crispy tortilla chips

(serves 2)

2lbs mussels
8 Roma tomatoes (filets only, small dice)
¼ Red onion (small dice)
½ English cucumber (small dice)
½ oz Cilantro (finely chopped)
½ Green onion (sliced thin)
2 Garlic clove (finely minced)
1 tbsp Apple cider vinegar
½ Lime (juice and zest)
1 tsp Honey
4 tbsp Olive oil
1 Cooking onion (sliced)
1 cup White wine
1 tsp Chipotle pepper (finely minced)
Salt and pepper to taste
4 Tortilla (Quartered and bake until crispy)

Method – Carefully clean Mussels, making sure all beards are off. Prepare salsa ahead of time. Using a big pot, start by adding onion and then garlic and cook until it appears to become translucent. Deglaze with white wine, and add chipotle peppers. When mixture comes to a boil, add Mussels and place lid on to cover. Mussels will be ready when shells open, about 5 minutes. Discard any Mussels that haven't opened. Finish by arranging mussels in serving bowl and adding salsa into liquid. Pour on top and serve. Garnish with crispy tortilla. Enjoy.



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