

Garlic Butter Mussels

Indulge in the rich flavors of fresh mussels cooked in a fragrant garlic butter sauce. This quick and easy dish is perfect for a cozy dinner and can be served with crusty bread to soak up the delicious broth.



Main Dish

15 min

Total time

easy

Difficulty

420

kcal / serving

Ingredients

- 250g fresh mussels, cleaned and debearded
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1/4 cup dry white wine
- 1 tablespoon fresh parsley, chopped
- Salt and pepper to taste
- Lemon wedges for serving

Steps

- 1 In a large pot, melt the butter over medium heat.
- 2 Add the minced garlic and sauté for about 1 minute until fragrant.
- 3 Pour in the white wine and bring to a simmer.
- 4 Add the cleaned mussels to the pot and cover with a lid.
- 5 Cook for 5-7 minutes, or until the mussels have opened up.
- 6 Discard any mussels that do not open.
- 7 Stir in the chopped parsley, and season with salt and pepper to taste.
- 8 Serve immediately with lemon wedges and crusty bread.