

# Garlic Butter Mussels

A flavorful and aromatic dish featuring fresh mussels cooked in a rich garlic butter sauce. Perfect for seafood lovers!



Main Dish

**20 min**

Total time

**Easy**

Difficulty

**350**

kcal / serving

## Ingredients

- 1 lb fresh mussels
- 2 tbsp butter
- 3 cloves garlic, minced
- 1/4 cup white wine
- 1/4 cup chicken broth
- 2 tbsp chopped fresh parsley
- Salt and pepper to taste

## Steps

- 1 Clean and debeard the mussels.
- 2 In a large pot, melt butter over medium heat. Add garlic and sauté until fragrant.
- 3 Pour in the white wine and chicken broth, then add mussels. Cover and steam for about 5-7 minutes or until mussels have opened.
- 4 Discard any unopened mussels. Season with salt and pepper.
- 5 Sprinkle with fresh parsley before serving.