

Mussels in White Wine Sauce

An incredibly simple yet delicious main dish to prepare in the evening! This mussels recipe with white wine sauce makes the perfect dish to impress your guests.



Main Dish

15 min

Total time

Easy

Difficulty

186

kcal / serving

Ingredients

- 12 mussels
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1/4 cup white wine
- 2 tablespoons parsley, chopped
- Salt and pepper, to taste

Steps

- 1 Start by washing the mussels under cold running water.
- 2 Heat the olive oil in a large saucepan on medium-high heat. Once hot, add the garlic.
- 3 Add the mussels. Stir and pour in the wine and cover with a lid.
- 4 Let the mussels simmer on low heat, stirring occasionally.
- 5 Cook until the mussels have opened up and remove the lid.
- 6 Add the parsley to the pan and stir to combine.
- 7 Remove from heat and season with salt and pepper to taste.
- 8 Serve the mussels hot and enjoy!