



# Mussels in Shallot Broth

with Crispy Herbed Fries and Toasted Ciabatta

**PRONTO** 30 Minutes



Mussels



Yellow Potato



Shallot



Garlic



Parsley



Chives



White Cooking Wine



Vegetable Broth Concentrate



Mayonnaise



Ciabatta Bun

## HELLO MUSSEL SHELLS

*Use the mussel shell as tongs to pluck mussels from their shells as you eat!*

# Start Strong

Before starting, preheat oven to 450°F. Wash and dry all produce.

## Bust Out

2 Baking Sheets, Garlic Press, Large Bowl, Large Pot, Strainer, Silicone Brush, Measuring Spoons, Small Bowl, Parchment Paper

## Ingredients

	2 Person	4 Person
Mussels	908 g	1816 g
Yellow Potato	420 g	840 g
Shallot	50 g	100 g
Garlic	9 g	18 g
Parsley	7 g	14 g
Chives	7 g	14 g
White Cooking Wine	¼ cup	½ cup
Vegetable Broth Concentrate	1	2
Mayonnaise	¼ cup	½ cup
Ciabatta Bun	2	4
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## 1. ROAST POTATOES

Cut **potatoes** into ¼-inch matchstick fries. Toss **potatoes** with **1 tbsp oil** on a parchment-lined baking sheet. (For 4 ppl, use 2 parchment-lined baking sheets, with **1 tbsp oil** per sheet. Rotate sheets halfway through cooking.) Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



## 4. COOK MUSSELS

While **ciabatta** toasts, heat a large pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallot** and **remaining garlic**. Cook, stirring often, until softened, 2-3 min. Add **white cooking wine** and **reserved mussel liquid**. Bring to a boil. Once boiling, add **broth concentrate** and **mussels**. Cover and cook, until **mussels** are warmed through, 2-3 min. \*\* Season with **pepper**.



## 2. PREP

While **potatoes** roast, roughly chop **parsley**. Thinly slice **chives**. Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Using a strainer, drain **mussels** over a large bowl, reserving **liquid**. Remove and discard any **broken or closed mussels**. Stir **mayo** with **half the chives** and **¼ tsp garlic** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



## 5. FINISH FRIES

When **fries** are done, sprinkle with **remaining chives** and **half the parsley**. Toss to combine.



## 3. MAKE TOASTS

Halve **ciabatta buns**, then arrange them on a baking sheet, cut-side up. Brush with **1 tbsp oil** (dbl for 4 ppl). Bake in **top** of oven, until golden, 6-8 min. (**TIP:** Keep your eye on buns, so they don't burn!)



## 6. FINISH AND SERVE

Divide **fries** between plates. Divide **mussels** and **broth** between bowls. Sprinkle **remaining parsley** over **mussels**. Serve with **toasted ciabatta** and **garlic mayo** alongside, for dipping.

# Dinner Solved!