



Mussels in a Aromatic Broth

with Crispy Herbed Fries and Toasted Ciabatta

FAMILY 30 Minutes



Mussels



Russet Potato



Red Onion, diced



Garlic



Parsley



Chicken Broth Concentrate



Mayonnaise



Ciabatta Bun

HELLO MUSSEL SHELLS

Use a mussel shell as tongs to pluck other 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, Large Bowl, Large Pot, Parchment Paper, Silicone Brush, Strainer, Small Bowl, Measuring Spoons

Ingredients

	4 Person
Mussels	1816 g
Russet Potato	920 g
Red Onion, diced	113 g
Garlic	18 g
Parsley	14 g
Chicken Broth Concentrate	2 pc
Mayonnaise	¼ cup
Ciabatta Bun	4
Unsalted Butter*	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.

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1. ROAST POTATOES

Cut **potatoes** into ¼-inch matchstick fries. Toss **fries** with **2 tbsp oil** over two parchment-lined baking sheets. (**NOTE:** 1 tbsp oil per baking sheet). Season with **salt** and **pepper**. Roast in **middle** and **bottom** of oven, rotating the sheets halfway through cooking, until golden-brown, 25-28 min.



2. PREP

While **potatoes** roast, roughly chop **parsley**. 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 together **mayo** and **½ tsp garlic** in a small bowl. Season with **salt** and **pepper**.



3. MAKE TOASTS

Halve **ciabatta buns**, then brush **2 tbsp oil** over all the cut-sides. Bake, cut sides up in **top** of oven, either on another baking sheet or directly on top rack, until golden, 6-8 min. (**TIP:** Keep your eye on buns, so they don't burn!)



4. COOK MUSSELS

While **ciabatta** toasts, heat a large pot over medium heat. When hot, add **2 tbsp butter**, then **onions** and **remaining garlic**. Cook, stirring often, until softened, 2-3 min. Add **reserved mussel liquid**. Bring to a boil. Once boiling, add **broth concentrates** and **mussels**. Cover and cook, until **mussels** are warmed through, 2-3 min.** Season with **pepper**.



5. FINISH FRIES

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



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!