



Mejillones al Romesco - Mussels with Romesco sauce

Ingredients

- 1 jar of romesco sauce (32 ounces)
 - 1 kilogram of mussels
 - 1 tomato
 - 1 onion
 - 2 pieces of garlic
 - fresh parsley
 - olive oil
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Method

1. Prepare the mussels by cleaning them and removing the beard
 2. fry the onion and garlic finely chopped in a pot with olive oil, then add the tomato chopped into pieces. cook until you have made a nice sauce.
 3. add the mussels and cover until they are cooked. Drain some of the broth but not all of it.
 4. Add the romesco sauce to the pot and the chopped fresh parsley and stir it well.
 5. Serve in bowls with fresh bread
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