

We're Not Your Usual Italian

LORUSSO'S

C U C I N A

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Mussels Oreganato

Serves 4

16 Green lip mussels on the half shell

1/2 cup dry white wine

1/4 cup clam juice

Extra virgin olive oil

Make the stuffing:

2 cups Italian seasoned bread crumbs

1/4 cup fresh chopped oregano

1/4 cup shredded asiago cheese

1/2 cup Red bell pepper finely diced and sautéed lightly to soften

1. Lightly stuff each mussel and put the mussels in a baking dish
2. Drizzle each mussel with white wine & clam juice, then drizzle extra virgin olive oil on each mussel.

Cook in a 400F oven for 10 minutes.

Sprinkle with parsley and serve with lemon, serve immediately

These can be made a day ahead up to step 1

BUON APPETITO
