



Recipes For Your Delight

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Ingredients:

2 LB	OceanPrime Cooked Mussels, thawed
1/4 cup	White Wine Vinegar
2 tbsp	Dijon Mustard
1 tbsp	Chopped Fresh Dill
1 tbsp	Sugar
75 mL	Olive Oil
	Salt & Pepper, to preference
4	Green Onions, thinly sliced
1	Red Pepper & Yellow Pepper, julienne

Cooking Instructions:

1. In a small bowl mix together the white wine vinegar, Dijon mustard, dill and sugar. Using a whisk slowly pour the olive oil into the vinegar mixture stirring constantly until fully incorporated.
2. Season to taste with salt and pepper.
3. In a large bowl place the thawed cooked mussels. Add the green onions, red pepper and yellow pepper. Pour the dressing and mix thoroughly.
4. Cover and refrigerate for one to two hours to marinate.
5. Serve as cold or warm-up for 5 minutes on top of the stove.

Your Seafood Source!