

SCHRAMSBERG

RECIPE

MEDITERRANEAN MUSSELS WITH SAFFRON ORZO AND ORANGE ZEST

Recipe Submitted by Laura England

PAIR WITH:

EXTRA BRUT

INGREDIENTS

30 mussels, rinsed
1/2 cup white wine
1/4 cup Orzo
1 15-oz. can roasted tomatoes
with green chilies
1 6-oz. can tomato paste
Pinch of saffron
2 Tbsp. chopped onion
2 tsp. chopped garlic
2 Tbsp. chopped red pepper
1/2 tsp. chopped jalapeno pepper
with seeds removed
3 Tbsp. extra virgin olive oil
1/2 bunch chopped cilantro
2 small oranges



PREPARATION

SAUCE

- Sauté onion, garlic, red pepper and jalapeno in one-tablespoon olive oil until onion is just soft.
- Add tomato sauce and tomato paste.
- Bring to a boil, reduce heat and simmer 20 minutes.
- Add chopped cilantro, season to taste and set aside.

ORZO

- Cook Orzo in boiling water with pinch of saffron until just al dente.
- Drain and set aside.

MUSSELS

- In large pot, sauté mussels with two tablespoons olive oil until mussels just begin to open, about 1-2 minutes.
- Deglaze the pan with the white wine.
- Add the sauce.
- Squeeze the juice of two oranges into sauce.
- Cover and let simmer until all mussels are open.
- Add Orzo, season to taste and serve.