

Mussels with Blue Cheese

Ingredients

2 1/2 lb Mussels (cleaned,
debreaded)
2 T Olive Oil
2/3 c Shallots (sliced)
1/2 c Blue Cheese (crumbled)
2/3 c White Wine
2 Lemons (juiced)
2 c Baby Spinach
0 ds Black Pepper
1/3 c Bacon (diced)
1/4 c Parsley (chopped)

Instructions

- 1.Heat the oil in a pan over high heat. Cook the bacon until the fat is rendered and it is slightly browned. Add the shallots and mussels and toss together. Add the white wine and lemon juice and toss together.
- 2.When the mussels start to open, add half of blue cheese, melting it into the broth. As soon as all mussels are open, toss in the spinach. Season to taste with sea salt and black pepper.
- 3.Plate the mussels and top them with the remainder of the blue cheese and parsley. Serve with a French baguette and frites.