

# Stuffed Mussels

Mediterranean-style stuffed mussels with savory breadcrumb filling, garlic, and herbs. Perfect Turkish-inspired appetizer ready in 35 minutes.

20	15	35	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Stuffed Mussels

## Ingredients

- 24 mussel
- 1 cup breadcrumb
- 1 cup olive oil
- 3 clove garlic
- 1 onion
- 1 cup parsley
- 1 cup parmesan cheese
- 1 cup tomato
- 1 cup white wine
- 1 lemon
- 1 tsp salt
- 1 tsp black pepper

## Instructions

- 1 Prepare the mussels**

Scrub the 24 mussels under cold running water with a stiff brush, removing any beards and barnacles. Discard any mussels that are cracked or don't close when tapped.
- 2** Place mussels in a large pot with 1/2 cup water. Cover and steam over medium-high heat for 4-6 minutes until shells open. Discard any mussels that remain closed.
- 3** Remove mussels with tongs and let cool for 5 minutes. Remove and discard the top shell from each mussel, keeping the meat attached to the bottom shell.
- 4 Make the rice filling**

Heat 3 tablespoons olive oil in a large skillet over medium heat. Add 1 diced onion and cook for 4-5 minutes until soft and translucent.
- 5** Add the 3 minced garlic cloves and cook for 1 minute until fragrant. Add 1 cup rice and stir to coat with oil, cooking for 2 minutes until rice is lightly toasted.
- 6** Add 2 cups hot water, 1 teaspoon salt, and 1 teaspoon black pepper. Bring to a boil, then reduce heat to low, cover, and simmer for 15-18 minutes until rice is tender and liquid is absorbed.

- 7 Remove from heat and stir in 1/2 cup chopped fresh parsley and 1/4 cup pine nuts. Let cool for 10 minutes until warm but not hot.
- 8 **Stuff and steam the mussels**  
Spoon 1-2 tablespoons of rice filling onto each mussel, mounding it slightly and pressing gently to compact.
- 9 Arrange stuffed mussels in a single layer in a large steamer basket or on a plate that fits in a steamer. Steam over boiling water for 5-7 minutes until heated through.
- 10 Serve immediately on a platter, garnished with lemon wedges and additional chopped parsley.

## Tips

**Mussel Freshness Test:** Tap any slightly open mussels with a knife - fresh ones will close immediately. Discard any that remain open or feel unusually light, as they may be dead or empty.

**Perfect Breadcrumb Texture:** Use day-old bread pulsed in a food processor rather than store-bought crumbs for better texture and moisture absorption in the filling.

**Steam Timing:** Remove mussels from heat the moment they open during steaming - overcooking at this stage makes them tough and chewy in the final dish.

**Shell Stability:** Choose the deeper half of each mussel shell for stuffing, as it holds more filling and sits more stable on the baking sheet.

**Wine Selection:** Use a dry white wine you'd enjoy drinking - the flavor concentrates during cooking and significantly impacts the final taste.

**Topping Consistency:** The breadcrumb mixture should hold together when squeezed but still feel light and airy - add olive oil gradually until you reach this texture.

**Serving Temperature:** Serve immediately after baking while the contrast between the crispy topping and warm, tender mussel is at its peak.