



Mussels in Shallot Broth

with Crispy Herbed Fries and Toasted Ciabatta

PRONTO 30 Minutes



Mussels



Yellow Potato



Shallot



Garlic



Parsley



Chives



White Cooking Wine



Vegetable Broth Concentrate



Mayonnaise



Ciabatta Bun

HELLO MUSSEL SHELLS

Use the mussel shell as tongs to pluck mussels from their shells as you eat!

Start Strong

Before starting, preheat oven to 450°F. Wash and dry all produce.

Bust Out

2 Baking Sheets, Garlic Press, Large Bowl, Large Pot, Strainer, Silicone Brush, Measuring Spoons, Small Bowl, Parchment Paper

Ingredients

	2 Person	4 Person
Mussels	908 g	1816 g
Yellow Potato	420 g	840 g
Shallot	50 g	100 g
Garlic	9 g	18 g
Parsley	7 g	14 g
Chives	7 g	14 g
White Cooking Wine	¼ cup	½ cup
Vegetable Broth Concentrate	1	2
Mayonnaise	¼ cup	½ cup
Ciabatta Bun	2	4
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST POTATOES

Cut **potatoes** into ¼-inch matchstick fries. Toss **potatoes** with **1 tbsp oil** on a parchment-lined baking sheet. (For 4 ppl, use 2 parchment-lined baking sheets, with **1 tbsp oil** per sheet. Rotate sheets halfway through cooking.) Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



4. COOK MUSSELS

While **ciabatta** toasts, heat a large pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallot** and **remaining garlic**. Cook, stirring often, until softened, 2-3 min. Add **white cooking wine** and **reserved mussel liquid**. Bring to a boil. Once boiling, add **broth concentrate** and **mussels**. Cover and cook, until **mussels** are warmed through, 2-3 min. ** Season with **pepper**.



2. PREP

While **potatoes** roast, roughly chop **parsley**. Thinly slice **chives**. Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Using a strainer, drain **mussels** over a large bowl, reserving **liquid**. Remove and discard any **broken or closed mussels**. Stir **mayo** with **half the chives** and **¼ tsp garlic** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



5. FINISH FRIES

When **fries** are done, sprinkle with **remaining chives** and **half the parsley**. Toss to combine.



3. MAKE TOASTS

Halve **ciabatta buns**, then arrange them on a baking sheet, cut-side up. Brush with **1 tbsp oil** (dbl for 4 ppl). Bake in **top** of oven, until golden, 6-8 min. (**TIP:** Keep your eye on buns, so they don't burn!)



6. FINISH AND SERVE

Divide **fries** between plates. Divide **mussels** and **broth** between bowls. Sprinkle **remaining parsley** over **mussels**. Serve with **toasted ciabatta** and **garlic mayo** alongside, for dipping.

Dinner Solved!