

# **Muscioli Al Forno Baked Mussels**

**Serves**

6

## **Ingredients**

3 pd. fresh mussels  
1 LB ripe tomatoes  
1/4 cup Italian bread crumbs  
4 tsp. extra virgin olive oil  
3 sprigs Italian parsley  
Salt & Pepper

## **Preparation Instructions**

Clean the mussels with a stiff brush making sure to remove the beards and sand. Wash them several times with salt water and open them up with knife of sauté in a pan with olive oil until they open. remove the mussels and put two or three on each half shell.

Rub the tomatoes through a fine sieve. Mix together tomato pulp, breadcrumbs, parsley, olive oil and salt and pepper. Spread a little bit of mixture on top of the mussels and arrange them side by side in a large shallow baking dish. Bake in a low oven at 350 for 10 to 15 minutes or until they are lightly browned.