Spicy Green Muscles

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb Green Muscles
1/2 Red Onion, Chopped
4 tspn Fresh Ginger, Chopped
2 Cloves Garlic, Chopped
1 tsp Habarnero Chili Pepper, Finely Sliced
1/2 Cup Chicken Stock
1/4 Cup White Wine
Olive Oil
Salt and Pepper

Instructions

In a large and deep pan, drizzle olive oil and add chopped onions, ginger and garlic. Cook on medium heat until translucent.

Add half of the chicken stock and thinly sliced habarnero pepper and boil on high until the stock is reduced in half.

Add additional chicken stock and white wine and turn heat to medium. Immediately add green muscles and cook for 10-15 minutes until all the muscles have opened.

Serve immediately.

Habarnero chili pepper is extremely spicy so do not add more to this recipe unless you're use to spicy foods. Make sure when you serve that you warn everyone not to eat the pepper or discard before serving.