

Half-Shell Ωmega™ Mussels with Crunchy Crumb Topping

Put the roughly torn bread (stale bread works well for this recipe) into a food processor, and process to make coarse crumbs. Add the garlic, parsley and salt and process again until evenly mixed. With the processor running, drizzle in just enough oil to make the crumbs look moist.

Open the Ωmega™ Mussel pack, and remove and discard the empty half of the shell from each. Arrange the half-shell mussels on an oven tray and sprinkle each with 1-2 teaspoons of the crumbs.

Place tray 5-10cm below a preheated grill and cook until the crumbs are golden brown and crispy. Arrange on a platter or plates and serve.

This recipe was created by Luke McCann

For 2 - 4 Servings:

1 pack Ωmega™ Mussels

2-3 thick slices of bread

1 clove garlic, peeled

2-3 tablespoons roughly chopped parsley

1/4 - 1/2 teaspoon salt

1-2 tablespoons olive oil