

RECIPE

CLAM AND MUSSEL BAKE

EQUIPMENT

medium sauté pan with cover

INGREDIENTS

- 8 oz clams, in shell
- 8 oz mussels, in shell
- 4 strips precooked bacon, coarsely chopped approx. ½" pieces
- 2 tbsp butter
- ½ tsp minced garlic
- ½ cup red onion, chopped
- 1 pinch montreal steak spice
- ¼ cup italian parsley, chopped
- ¼ cup dry white wine
- ¼ cup heavy cream
- ¼ cup orange juice
- ¼ cup crumbled blue cheese
- ¼ cup crumbled feta
- 1 tsp herbs du provence
- 1 tbsp shredded parmesan cheese
- 1 pinch italian parsley, chopped

baked pita

DIRECTIONS

1. add butter, onion, and garlic to sauté pan and cook for 1 minute on medium heat
2. add white wine, cream, orange juice, blue cheese, feta and bring to a simmer, whisking until blue cheese and feta sauce is completely smooth
3. add clams, mussels, bacon, italian parsley, herbs du provence and steak spice, toss and cover
4. cook for 4-6 minutes or until all clams and mussels are open (discard any clams and mussels that refuse to open)
5. toss again and plate in pasta bowl
6. top with italian parsley and shredded parmesan
7. serve with baked pita