



Marinated Mussels Toast

RECIPE COURTESY CHEF SAMMY MONSOUR

MAKES 8 PIECES

Mussels:

- 8 ounces cooked mussel meat, fresh cooked or thawed frozen
- 2 tablespoons extra-virgin olive oil
- Zest and juice from 1 lemon
- 1 tablespoon juice from pickled banana or pepperoncini peppers
- 2 tablespoons finely chopped fresh flat-leaf parsley
- 1 green onion, white and green parts, thinly sliced
- 1 clove garlic, finely grated with a zester
- 1 tablespoon crushed or finely chopped Calabrian chili pepper
- Kosher salt and freshly ground black pepper, to taste

Tomatoes:

- 1 pound ripe heirloom tomatoes, finely chopped
- 3-4 tablespoons extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground black pepper

Toast:

- 1 loaf crusty ciabatta bread, about 16 inches long
- Olive oil
- Kosher salt and freshly ground black pepper

For the mussels:

Combine the mussels, oil, lemon zest and juice, pepper juice, parsley, green onion, garlic, chile, and a pinch each of salt and pepper and mix well. Cover and refrigerate for at least 30 minutes or up to 1 day.

TENNESSEE  AQUARIUM

**Serve
it Up**

For the tomatoes:

Place the tomatoes and oil in a small mixing bowl, season lightly with salt and pepper and stir to combine. Set aside until ready to use.

For the toast:

Heat the oven to 375°F. Cut the ciabatta loaf crosswise into 4 equal pieces. Each piece should be about 4-inches wide. Split each piece horizontally to create two 4-inch squares each about 1 inch thick. Arrange the bread, crust side down, on a sheet pan. Drizzle each piece with oil and lightly season with salt and pepper. Bake until lightly golden brown and crispy yet still soft and chewy in the center, 5 to 7 minutes.

To serve, slather a generous spoonful of the tomato mixture onto each toast, covering the top from edge to edge. Then spoon on the mussels, divvying them up evenly among the pieces. Place the toasts on a serving platter and enjoy.

TENNESSEE  AQUARIUM

Serve
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