



Mussels in Red Sauce

(Serves 2)

Ingredients

1 tablespoon olive oil
1 leek, palest white and green parts only,
chopped
1 teaspoon fresh chopped oregano leaves,
plus more for garnish
Salt and pepper
1/2 jar Eat Happy Kitchen marinara
1 pound of mussels, cleaned
1/2 teaspoon chopped chives, for garnish

Directions

Heat olive oil in a large, flat-bottomed sauté pan to medium high heat. Add chopped leek and oregano leaves and cook 2-3 minutes until soft. Season with salt and pepper.

Pour in marinara, bring to boil, add mussels and toss in sauce. Cover and let steam 2-3 minutes, until mussels have cooked and opened their shells. Remove from heat and garnish with additional oregano leaves and chives and serve immediately.