

# Ferraro's Cucina

## Brodetto with Mussels

### Ingredients

1 can **Cannellini or Romano Beans**  
(drained and rinsed)

1 - 28 oz can **San Remo  
Diced Tomatoes**

1 - 946 ml **Imagine Chicken Broth**

907 g **Fresh Mussels**

3 tablespoons **Basil** (chopped)

**Extra Virgin Olive Oil**

**Onion**

**Garlic**

**Salt & Pepper**



**Prep Time: 10 Minutes**

**Cook Time: 30 Minutes**

**Total Time: 40 Minutes**

### Preparation

Heat 2 tablespoons extra virgin olive oil in soup pot over medium heat.

Cook 1 chopped onion and 3 minced cloves garlic for 5 minutes or until softened.

Add beans and tomatoes, simmer for 5 minutes.

Add chicken broth and bring to a boil, reduce heat and simmer for 10 minutes.

Add mussels, basil and 1/4 teaspoon each salt and pepper to broth; cover and cook for about 10 minutes or until mussels open.

Ladle into bowls to serve.



*We have all the fresh ingredients for this recipe!  
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