

# EAT & DRINK SPAIN

#SpainFoodNation



## Mussels ajada

by GBC Kitchen

Main Easy 4  
1 hour 15 minutes

This recipe for [mussels ajada](#) is made by combining a base of [potatoes](#) and onions with mussels in ajada sauce and is finished with crispy [garlic](#) chips. Ajada sauce is traditionally used for [pork](#), but it also pairs beautifully with seafood, and the bed of potato and onion soaks up all the extra juices.

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### Ingredients

METRIC IMPERIAL

- 1kg live mussels
- 3 medium potatoes, sliced thickly
- 1 onion, sliced very thickly
- salt
- 150ml of olive oil
- 4 garlic cloves, finely sliced
- 2 tsp hot paprika
- 1 handful of fresh parsley, finely chopped
- 1 dash of sherry vinegar

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### Method

1 Scrub the mussels and remove any beards. Give each mussel a sharp tap on a work surface, and discard any that don't close

1kg live mussels

2 Boil the potatoes and onions in salted water over a high heat for 10-15 minutes, or until tender, then drain, reserving 100ml of the cooking water

3 medium potatoes, sliced thickly  
1 onion, sliced very thickly  
salt

3 To make the crispy garlic chips, heat the olive oil in a frying pan and add the garlic. Cook gently until the garlic turns a light golden brown, then remove and set aside on kitchen paper

150ml of olive oil  
4 garlic cloves, finely sliced

4 To make the ajada sauce, remove the oil from the heat and rest for 30 seconds to cool slightly before adding the hot pimentón. Stir the oil gently for a minute or so, to cook the pimentón without burning it - if the oil is too hot, the pimentón will burn and become bitter

2 tsp hot paprika

Products you won't find in your local supermarket

5 Add the sherry vinegar carefully (it may spit a little, depending on the temperature of the oil) and stir again to combine. Set aside

1 dash of sherry vinegar

6 Place a pan large enough to hold the mussels over a medium heat. Add the mussels and reserved potato and onion cooking water then put the lid on. Steam for a few minutes, until the mussels have all opened

7 To serve, spread the potatoes out on a plate and top with the mussels, ajada sauce, parsley and crispy garlic chips

1 handful of fresh parsley, finely chopped



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