

# FROM THE RENZI KITCHEN

## Moules Frites

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### Ingredients

- #43106 • 1# Indian Ridge Organic PEI Mussels
  - #30173 • 2 fl oz Extra Virgin Olive Oil
  - #88823 • 2 oz Shallots, minced
  - #88121 • ½ oz Garlic, minced
  - #88163 • 1 ea Scallion, sliced on bias
  - #00000 • 8 fl oz White Wine
  - #34028 • 6 oz McCain Fresh Style Fries Skin on, deep fried
  - #00000 • Salt and Pepper
- For the Aioli
- #56010 • 8 oz Ken's Extra Heavy Mayo
  - #88121 • 3 Garlic cloves, roasted and smashed
  - #88054 • ½ Lemon, juiced
  - #00000 • Salt and Pepper



### Instructions

Heat olive oil in a large sauté pan over medium heat – add aromatics, shallot, garlic and scallions. Sauté until fragrant, add mussels and white wine. Cover the pan and steam the mussels until they are opened (about three minutes depending on size). While the mussels are steaming, deep fry the french fries. For the aioli – mix together mayonnaise, lemon juice, roasted garlic, salt and pepper. Serve mussels with fries and aioli.