



FINCH + FENNEL

## Mole Mussels

COOK TIME: 30 minutes

YIELDS: 3-4 Servings

### INGREDIENTS:

2 lbs Mussels or Clams

1 c F+F Effortless Mole Sauce Starter

2 c Chicken Broth or Water

1 White Onion

3 Cloves of Garlic

Salt & Pepper, to taste

### TOPPING:

3 Tbsp Cilantro & Chives

Juice of 2 Limes



### INSTRUCTIONS:

1. Combine 1 cup of F+F Effortless Mole Sauce Starter with 2 cups of chicken broth or water in a large pot & bring to a boil.
2. Chop onion & garlic, then add to pot. Salt & pepper, to taste.
3. Add clams or mussels & cover fully with broth. Add more water, if needed.
4. Steam until mussels open.
5. Top with fresh herbs & lime. Serve with crusty bread for dipping.

*Enjoy!*

