

## Steamed Mussels with Tomato and Chorizo Broth

CHRIS MOROCCO BON APPÉTIT JULY 2015

Yield 4 Servings

### Ingredients

2 ounces dried Spanish chorizo, casing removed, thinly sliced  
2 tablespoons olive oil, plus more for drizzling  
3 garlic cloves, crushed  
1 teaspoon fennel seeds, crushed  
25 pint cherry tomatoes, halved  
3/4 cup dry white wine  
Freshly ground black pepper  
4 pounds mussels, scrubbed, debearded  
4 thick slices country-style bread, toasted  
2 tablespoons chopped fresh tarragon or parsley

### Preparation

Heat chorizo and 2 tablespoons oil in a large heavy pot over medium, stirring occasionally, until chorizo begins to brown and crisp, about 4 minutes. Add garlic and fennel seeds and cook, stirring, until fragrant, about 1 minute. Add tomatoes and wine and bring to a simmer; season with pepper. Cook until reduced by three-quarters, 6–8 minutes.

Add mussels. Cover and cook, stirring occasionally, until mussels open, 6–8 minutes. Discard any mussels that don't open. Drizzle toast with oil. Serve mussels topped with tarragon with toast alongside.