

Less than 30 minutes

Serves 4

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Ingredients:

- 1 packet (1kg) PnP oven chips
- Glug olive oil
- Small handful rosemary leaves
- Large knob butter
- 4 large cloves garlic, finely chopped
- 2 stalks celery, diced
- 1 small onion, diced
- 1 cup (250ml) Weiss beer (we used CBC Amber Weiss)
- 2 packs (800g each) half shell mussels, defrosted
- Handful fresh parsley, chopped
- Milled black pepper
- Mayonnaise, to serve with chips (optional)

Method

1. Preheat oven to 220°C.
2. Toss chips on a large baking tray with olive oil and rosemary.
3. Bake until golden and crispy, tossing occasionally.
4. Heat butter in a large pot with a tight fitting lid.
5. Sauté garlic, celery and onion until soft.
6. Pour in beer and bring to the boil.
7. Add mussels and steam for 3-4 minutes until completely heated.
8. Stir through parsley and season with pepper.
9. Serve immediately with chips and mayonnaise.