

Layered Mussel Salad with Citrus Vinaigrette

AquaPrime Mussel Ranch Ltd.

5 pounds (2.2 kg) AquaPrime mussels, steamed*, shelled and cooled
1 yellow pepper, diced
4-6 oz (120 g-180 g) baby spinach
1 oz (30 g) sweet basil, chopped
salt and pepper to taste.

Layer the spinach, peppers, basil and mussels and serve with the citrus vinaigrette.

*To steam mussels: wash mussels in cold water, add to pot with one clove of finely chopped garlic, a handful of chopped green onions and a few oz of white wine. Bring to a boil for 3 to 4 minutes.

Citrus Vinaigrette

2 tsp (10 ml) Dijon mustard
½ cup (125 ml) white wine vinegar
1 ¾ cup (400 ml) extra virgin olive oil
2 oz (60 g) chives, chopped
½ oz (15 g) tarragon, chopped
2 limes, juiced
2 lemons, juiced
1 orange, peeled and puréed
salt and pepper to taste

Combine all ingredients and whisk together; season to taste.
Refrigerate for 15 to 20 minutes.

For 4-6 people