

SCHRAMSBERG

# RECIPE

## MEDITERRANEAN MUSSELS WITH SAFFRON ORZO AND ORANGE ZEST

*Recipe Submitted by Laura England*

PAIR WITH:  
BLANC DE NOIRS,  
EXTRA BRUT

### INGREDIENTS

30 mussels, rinsed  
1/2 cup white wine  
1/4 cup Orzo  
1 15-oz. can roasted tomatoes  
with green chilies  
1 6-oz. can tomato paste  
Pinch of saffron  
2 Tbsp. chopped onion  
2 tsp. chopped garlic  
2 Tbsp. chopped red pepper  
1/2 tsp. chopped jalapeno pepper  
with seeds removed  
3 Tbsp. extra virgin olive oil  
1/2 bunch chopped cilantro  
2 small oranges



### PREPARATION

#### SAUCE

- Sauté onion, garlic, red pepper and jalapeno in one-tablespoon olive oil until onion is just soft.
- Add tomato sauce and tomato paste.
- Bring to a boil, reduce heat and simmer 20 minutes.
- Add chopped cilantro, season to taste and set aside.

#### ORZO

- Cook Orzo in boiling water with pinch of saffron until just al dente.
- Drain and set aside.

#### MUSSELS

- In large pot, sauté mussels with two tablespoons olive oil until mussels just begin to open, about 1-2 minutes.
- Deglaze the pan with the white wine.
- Add the sauce.
- Squeeze the juice of two oranges into sauce.
- Cover and let simmer until all mussels are open.
- Add Orzo, season to taste and serve.