



## East Coast Blue Mussels Portofino

*Inspired by the local flavors of the Italian Riviera seaport city of Portofino, along the Mediterranean Sea. Our dish, made with American grown, sustainably sourced East Coast Blue Mussels, can be enjoyed with rustic bread or served over linguini pasta.*

### EASY COOKING DIRECTIONS

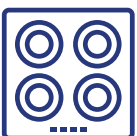
#### KEEP FROZEN UNTIL READY TO COOK

For food safety and quality, follow these cooking instructions.  
Cook to an internal product temperature of 145°F.



#### STEAM ON STOVETOP

1. Add 12oz of water to a large pan.
2. Turn burner on high
3. Place pouch with mussels in pan and cover.
4. Steam for 6-7 minutes or until clams open.
5. Cut pouch and and pour into serving bowl.
6. Enjoy mussels with French bread, or over fresh cooked pasta.



#### BOIL ON STOVETOP

1. Place pouch in boil pot.
2. Fill with enough water to cover pouch.
3. Turn burner on high and bring to a boil.
4. Boil for 5-6 minutes or until mussels open.
5. Cut pouch and and pour into serving bowl.
6. Enjoy mussels with French bread, or over fresh cooked pasta.



#### STEAM IN STEAMER

1. Fill steamer with water.
2. Add pouch with mussels inside
3. Steam for 5-6 minutes or until clams open.
4. Cut pouch and and pour into serving bowl.
5. Enjoy mussels with French bread, or over fresh cooked pasta.