

Moroccan Mussels & Chickpeas in Spiced Tomato Broth

This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).

Prep time: 5 minutes

Cook time: 10 minutes

Total time: 15 minutes

Serves 4

Ingredients

- 2 pounds fresh mussels
- 1-16 oz. jar Mina Shakshuka Sauce
- 2 cups Heinen's Organic Vegetable Stock
- 1 can Heinen's Organic Chickpeas, drained and rinsed
- Fresh herbs (parsley and/or cilantro)
- Toasted pita bread, for serving

Instructions

1. Rinse mussels under cold running water. Discard any with broken shells and those that do not close after being rinsed.
2. In a wide heavy skillet (with lid), bring sauce and stock to a boil. Reduce to a simmer and stir in chickpeas. Season broth to taste with salt.
3. Stir in mussels and cover. Simmer over medium-low heat for 6-8 minutes, or until mussels open. Discard any mussels that do not open after cooking. Top with chopped fresh herbs and serve with toasted pita bread.

