

# LAY'S® Moules Marinière (Potato Chips and Mussels in White Wine Sauce)

## Ingredients

- 2 tbsp olive oil or butter
- 1/2 onion, diced
- 2 cloves garlic, minced
- 1/2 cup dry white wine
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 lb mussels
- 2 tbsp finely chopped fresh parsley
- 1 bag LAY'S® Classic Potato Chips

## How to make it

1. In large saucepan set over medium-high heat, heat oil. Cook onion and garlic, stirring, for 2 to 3 minutes or until onion is tender. Pour in wine and season with salt and pepper. Bring to a boil; boil for 2 minutes.
2. Stir in mussels. Reduce heat to medium. Cover and let mussels steam for 5 to 8 minutes or until mussels open (discard any that don't open).
3. Shell mussels and garnish with parsley. Serve each on a LAY'S® Classic Potato Chip.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

## Made with



LAY'S® Classic Potato Chips