

### Mussels in white wine sauce

Garlic (minced)	1 tsp
Shallot (diced)	1 tsp
Tomato (diced)	1 tbsp
White wine	1/3 cup
Cream	1/4 cup
Butter	2 tbsp
Mussels	1 to 1-1/2 lbs
Salt and Pepper	to taste

#### Instructions:

1. Add everything in a pot and cover the lid.
2. Bring it to boil, then simmer for 3 minutes until all mussels are opened.