

# Thai Green Curry Mussels

If like me you are a massive fan of mussels you need to try this recipe. Beautiful creamy spicy coconut broth, full of flavour giving your mussels a Thai twist.



**Serves:** 2

**Prep Time:** 5 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 25 minutes

## Ingredients

- 2 shallots, finely chopped.
- 1 tbsp of minced ginger-garlic (from a jar).
- 1 lemongrass, sliced in half.
- 1 tin of coconut milk.
- 1 tsp of caster sugar.
- 1 tbsp soy sauce.
- 1 bag of fresh mussels cleaned.
- Fresh coriander.
- Fresh limes.
- Birdseye chillies (optional).
- 2 tbsps of Thai Green Curry Paste

## Method

- In a large pan/pot over a low to medium heat add a splash oil then add the shallots and ginger garlic and fry till soft but without colouring. Should take around 4-6 minutes.
- Next, add the curry paste and cookout for a couple of minutes. Followed by the lemongrass, the mussels and give it a good mix.
- Now add the tin of coconut milk, the sugar and the soy sauce, give it a good mix and turn up the heat. Cover with a lid and allow the mussels to open.
- Once the mussels are open (discard any that haven't) you are ready to eat. Sprinkle with the coriander, a squeeze of lime and if you like it hot a few sliced chillies. If you can get hold of some you can also add some freshly grated coconut.

### **\*\*Important Cleaning Tips\*\***

Please be careful when cooking with raw mussels, they **MUST** be alive at the time of cooking. Place the mussels in a colander and give them a good wash under cold running water. Use the back of a knife to scrape off any barnacles, give them a scrub if need be, and pull the mussels beards off. Once cleaned check the mussels are all closed. If any are open give them a tap on the shell and if they close they are alive. If they stay open, throw it in the bin as it's dead and you don't want to eat one.