



Red Thai Mussels

Serves 2

Cuisine: Thai

Preparation Time: 20 Minutes

Cooking Time: 15 Minutes

Ingredients:

750g Fresh Mussels
1 tbsp Groundnut oil
100g Onions, sliced
40g Thai red curry paste
165ml Coconut milk
1 Red chilli deseeded and finely sliced
Juice of 1 lime
Handful of fresh Coriander leaves and chopped stalks

Method:

1. Rinse the mussels under cold water and remove any grit, scrub off any barnacles and remove the beards.
2. Discard any cracked or open mussels or those that do not close when tapped onto a work surface.
3. Heat the oil in a large wok over a medium heat.
4. Fry the onions for 5 minutes or so until softened.
5. Add the curry paste and coriander stalks and fry for a further minute.
6. Pour in the coconut milk, stir and simmer gently for 2 minutes.
7. Add the mussels and gently mix with the sauce.
8. Cover and cook for 3-4 minutes until all the mussels open up – discard any that remain closed at this point.
9. Reduce the coconut liquid for 3 minutes until it becomes a sauce consistency or a lighter broth.
10. Scatter over the coriander leaves and sliced chilli.

To Serve:

Serve immediately into either individual bowls or a larger serving bowl and spoon out at the table.

Chef's Notes:

You can add a big squirt of coconut cream if you like a denser coconut flavour.