

Red Curry Coconut Mussels

Ingredients

- 1 T Olive Oil
- 1 Onion (small, thinly sliced)
- 3 clv Garlic (minced)
- 1 T Ginger (grated)
- 14 oz Coconut Milk
- 4 T Red Curry Paste
- 2 lb Mussels (PEI, cleaned and rinsed)
- 1/4 c Cilantro (chopped)

Instructions

1. Rinse the fresh mussels under running water. Throw away any that do not close or if their shells are cracked.
2. In a 12-inch skillet add olive oil and set over medium heat. Once the oil is hot add in the onion. SautÃ© the onion just until itâ€™s translucent and is softened, about 10 minutes.
3. Add in the garlic and ginger and sautÃ© for another 30 seconds or just until fragrant - careful not to burn your garlic.
4. Pour in your coconut milk and add your red curry paste. Stir to combine and bring to a gentle boil. Once the mixture is bubbling add in your mussels, stir and cover. Steam for about 5 minutes or until all the mussels have opened.
5. If you see that most of your mussels havenâ€™t

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opened after 5 minutes it's ok to steam them a few more minutes to see if they will open. Once finished you shouldn't have many unopened shells, but if you do throw them away. Top with cilantro and mix well, serve immediately.