

THAI INSPIRED MUSSELS

WHAT YOU'LL NEED

- 1 tbsp vegetable oil
- 400g tin of coconut milk
- 2 tsp green thai curry paste
- 1 stem lemon grass outer leaves removed and finely chopped
- 5cm fresh grated ginger
- Fresh red chillies finely diced
- 850mls chicken stock
- 2kg cleaned mussels
- 2 tbsp fresh lime juice
- Lime leaves finely shredded
- Handful of baby spinach
- 2 tbsp fish sauce
- Basil leaves torn

WHAT TO DO

1. Heat the oil in a large heavy based saucepan and then add ½ the coconut milk and heat over the stove until the milk starts to split.
2. Add the curry paste and stir to combine. Then add the lemon grass, ginger and chilli and cook for 3mins. Add the chicken stock and cook until the liquid has reduced by half.
3. Add the mussels cover and cook for 3mins. Then add the remainder of the coconut milk, lime juice, lime leaves, spinach and fish sauce then continue to cook for a further 3mins.
4. Finally fold in the basil leaves and serve. The mussels can be removed from the shell and finished in the sauce if preferred.