

# Curry mussels with coconut sauce

COOKING  
LOVERS TEBA



## Consejo del chef

Serve garnished with coriander leaves.

## Raciones para 0

**30 ml** Water

**1** Laurel leaf

**750 gr** Mussels

Extra virgin olive oil

**1** Clove of garlic

**1** Onion

**1** Coconut milk can

**1** Tablespoon of yellow curry  
paste

Parsley or coriander

- 1** Heat water with laurel in a pan with a lid. Bring it to a boil and add the mussels. Put the lid on and wait until the mussels open.
- 2** When done, remove the shells and set them aside. Meanwhile, in a large pan, heat the olive oil and stir-fry the chopped garlic and onion. Cook until the onions are caramelized, then stir in the curry paste and coconut milk until well combined and a soft sauce forms.
- 3** Cook and reduce for five to ten minutes. Add the mussels, cook for two more minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/mejillones-salsa-curry-leche-coco/>

