

Curry mussels with coconut sauce

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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

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

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