

# Thai mussels with dry white wine

COOKING  
LOVERS TESCO



## Consejo del chef

Serve and sprinkle some Maldon salt with the chilli flakes to taste, and garnish with coriander leaves. Pair it with a glass of dry white wine.

## Raciones para 2

**750 gr** Mussels

4 Cloves of garlic

2 Shallots

1 Lime zest

1 Lime juice

1 Tablespoon of green curry

**40 gr** Coconut milk

Maldon sea salt

Chilli flakes

Coriander

Olive oil

Dry white wine

- 1** Fry chopped garlic and shallots in a pan with olive oil.
- 2** When the onion is tender, add the curry paste, fry for a couple of minutes, and pour in the coconut milk. Shred the lime and squeeze it. Toss well and add the previously washed and clean mussels.
- 3** Cover the pan and cook for four more minutes until the mussels open.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/mejillones-thai-vino-blanco/>

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