



## Thai Coconut Curry Mussels

### Description

### Ingredients

4 lbs fresh mussels, cleaned and debearded

2 tablespoons vegetable oil

1 large onion, finely chopped

3 cloves garlic, minced

1 tablespoon fresh ginger, grated

2 tablespoons Thai red curry paste

1 can (14 oz) coconut milk

1 cup fish or seafood broth

2 tablespoons soy sauce

1 tablespoon brown sugar

Juice of 1 lime

1 red bell pepper, thinly sliced

1 cup cherry tomatoes, halved

Fresh cilantro leaves for garnish

Steamed jasmine rice for serving

## Execution

1

**Prepare Mussels:** Clean and debeard the mussels. Discard any open or damaged ones. Rinse under cold water and set aside.

2

**Saut  Aromatics:** In a large pot or Dutch oven, heat vegetable oil over medium heat. Saut  chopped onion until translucent. Add minced garlic and grated ginger, cooking for an additional 1-2 minutes.

3

**Add Curry Paste:** Stir in Thai red curry paste and cook for another 2 minutes until fragrant.

4

**Simmer Coconut Curry Base:** Pour in coconut milk, fish or seafood broth, soy sauce, brown sugar, and lime juice. Bring the mixture to a simmer, allowing the flavors to meld for 5-7 minutes.

5

**Add Mussels and Vegetables:** Gently add the cleaned mussels to the pot, along with sliced red bell pepper and halved cherry tomatoes. Cover with a lid and steam for 5-7 minutes or until the mussels have opened.

6

**Discard Unopened Mussels:** Discard any mussels that remain closed after cooking.

7

**Serve:** Ladle the mussels and broth into bowls. Garnish with fresh cilantro leaves.

8

**Serve with Rice:** Serve the Thai Coconut Curry Mussels over steamed jasmine rice.

## Additional tips

- Customize the level of spiciness by adjusting the amount of Thai red curry paste.
- Pair with crusty bread to soak up the flavorful broth.
- A splash of coconut milk right before serving adds an extra layer of richness.

**Date**

2024/09/16

**Meta Fields**

**Total Time** : 35 min

**Servings** : 6

**Prep Time** : 20 min

**Difficulty** : Intermediate

**Cooking Time** : 15 min

**Recipe Desc** : Transport your taste buds to Thailand with this delightful Thai Coconut Curry Mussels recipe. Succulent mussels swim in a rich and aromatic coconut curry broth, creating a harmonious blend of flavors that will impress your dinner guests.

WomenWorldLife.com