

Thai-Style Mussels with Pickled Ginger

Ingredients

2 tsp vegetable oil	1/4 cup chopped fresh parsley
1/2 cup minced shallots	2 lbs mussels
1 tbsp chile paste with garlic	
1 garlic clove, minced	
1/2 cup light coconut milk	
1/2 tsp lime rind	
1/4 cup fresh lime juice	
1/4 cup minced pickled ginger	

Directions

Heat oil in a large Dutch oven over medium high heat. Add shallots, chili paste, and garlic. Cook for 2 minutes or until tender, stirring constantly.

Add coconut milk and next 5 ingredients, through mussels. Bring to a boil. Cover and cook 5 minutes, or until mussels open. Remove from heat and discard any unopened shells.

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