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Thai Coconut-Chili Clams and Mussels

Recipe

Thai Coconut-Chili Clams and Mussels

Photograph by James Carrier

MAKES 4 appetizer or 2 main-dish servings

TIME About 45 minutes

NOTES Use Manila clams and either Prince Edward Island or green-lipped New Zealand mussels for this dish if possible. Asian sweet chili sauce is sometimes labeled "for chicken."

1 lb. clams in shells, suitable for steaming (see notes)
1 lb. mussels in shells (see notes)
2 tbsp. olive oil
1/2 cup minced shallots
1 1/2 tbsp. minced ginger
1 tbsp. minced garlic
1 can (13 1/2 oz.) coconut milk
1 cup dry white wine
1/3 cup Asian sweet chili sauce (see notes)
2 tbsp. lime juice
1/3 cup slivered fresh basil leaves
Salt
1/3 cup thinly sliced green onions
Lime wedges

Directions

1. Scrub clams and mussels; pull beards off mussels if still attached. Discard any clams and mussels that don't close when you tap their shells.
 2. Pour oil into a large frying pan over medium-high heat; when hot, add shallots, ginger, and garlic and cook, stirring often, until shallots are limp, 2 to 3 minutes. Stir in coconut milk, wine, and chili sauce and bring to a boil.
 3. Add clams, cover, and cook for 5 minutes. Add mussels, cover, and simmer, reducing heat if necessary, until all the shells have opened, 2 to 3 minutes longer. Gently stir in lime juice and basil; add salt to taste.
 4. Pour into a large bowl for sharing, or ladle into individual bowls. Sprinkle green onions on top and garnish with lime wedges.
- PER APPETIZER SERVING 395 cal., 64% (252 cal.) from fat; 9.1 g protein; 28 g fat (19 g sat.); 19 g carbo (0.7 g fiber); 283 mg sodium; 15 mg chol.

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