

# Mussels with Thai Seasonings

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*The Simple Art of Eating Well Cookbook*

(The Countryman Press)

Mussels are gourmet fast food—they cook up into a bistro meal in just 45 minutes and you dirty just one pot in the process. Don't forget lots of crusty whole-grain baguette to soak up the juices!

**Yield: 4 servings**

## Ingredients:

1 tablespoon canola oil (or extra-virgin olive oil)  
2 minced garlic cloves  
14-ounce can "lite" coconut milk  
2 tablespoons lime juice  
2 teaspoons Thai green curry paste (or to taste)  
1 tablespoon brown sugar  
1 tablespoon Thai fish sauce (or 1/4 teaspoon salt)  
4 pounds mussels, cleaned  
1/2 cup chopped fresh basil and/or cilantro

## Method:

Add oil to the pan and heat over medium heat. Add the garlic cloves and cook, stirring often, until just starting to brown, 30 seconds to 4 minutes.

Add the coconut milk, lime juice, green curry paste, brown sugar, and fish sauce; bring to a boil over high heat. Stir in mussels. Cover and cook just until the mussels have opened, 4 to 6 minutes. Remove from the heat (discard any unopened mussels). Stir in the basil and/or cilantro. Serve with the sauce from the pan.

## Recipe Notes: