



COCONUT THAI GREEN CURRY MUSSELS

Pair with Pinot Noir Pét-Nat

INGREDIENTS

- 3 lb mussels
- 2 tbsp vegetable oil
- 1/2 medium yellow onion, finely chopped
- Salt
- 1 tbsp finely chopped peeled fresh ginger
- 2 cloves garlic, minced
- 1 fresh Thai birds-eye chile, thinly sliced
- 2 to 4 tbsp Thai green curry paste
- 1 tbsp fish sauce
- 2 tsp packed dark brown sugar
- 1 (13- to 15-oz) can coconut milk
- Coarsely chopped fresh cilantro
- Lime wedges, for serving
- Steamed rice, rice noodles, or toasted bread, for serving

DIRECTIONS

1. Scrub the mussels and remove any beards; set aside.
2. Heat the oil in a large Dutch oven or stockpot over medium heat until shimmering. Add the onion, season with salt, and cook, stirring occasionally, until softened, about 5 minutes. Add the ginger, garlic, and chile and cook until fragrant, about 30 seconds.
3. Add 2 tbsp of the curry paste, fish sauce, and brown sugar and cook until fragrant and the brown sugar is completely dissolved, about 30 seconds. Add the coconut milk, stir to combine, and bring to a simmer. Taste and add more curry paste as needed — you want the sauce to taste strong and concentrated, as the mussels will release liquid and dilute it as they cook.
4. Add the mussels, stir to combine, and cover the pot with a tight-fitting lid. Cook covered, stirring the mussels every minute or so, until the mussels are opened, 5 to 8 minutes total. Transfer the mussels to serving bowls, discarding any unopened mussels. Pour the broth over the mussels and sprinkle with cilantro. Serve with lime wedges and bread, noodles, or rice.

NOTES

Source: TheKitchn.com