

THAI GREEN CURRY COCONUT STEAMED MUSSELS

prep time: 10 minutes

cook time: 15 minutes

ready in: 25 minutes

yields: approximately 4 appetizer servings OR 2 entrée portions

ingredients:

2 pounds live mussels, cleaned and carefully stored

2 stalks fresh lemongrass

1-inch piece of galangal, sliced (optional)

2-3 kaffir lime leaves

1.5 tablespoons thai green curry paste

14 fluid ounces coconut milk OR 7 fluid ounces coconut cream plus 1/2 cup of water or chicken broth

1 tablespoon fish sauce

3 tablespoons thai basil, cut into ribbons (chiffonade)

1 fresno chili, sliced OR 1 thai chili, crushed (optional)

loaf of crusty bread for serving (french baguette works well)



directions:

clean the mussels, scrubbing off debris and removing the beards. discard any that are chipped, cracked, or remain open despite gentle tapping.

dice only the lower, golden-colored portion of the lemongrass stalk. discard the green stems or save for later use (they're great for soups!).

in a hot skillet, briefly sauté the lemongrass, galangal, and curry paste until aromatic. add the coconut milk (or coconut cream + water) and kaffir lime leaves and bring to a simmer.

turn the heat to high and add the mussels, double-checking to discard any that may be unsafe to consume.

cover with a tight-fitting lid and let the mussels steam. within five to seven minutes, all of the mussels should have opened. with a slotted spoon, transfer the mussels to a serving bowl.

add two tablespoons of thai basil to the broth along with the chili, if using. taste and adjust for saltiness by adding fish sauce (you may not need the full tablespoon, depending on the brininess of the mussels). if the broth is too watery, reduce the liquid by simmering for a few more minutes.

ladle over the mussels and sprinkle with the remaining thai basil for garnish. serve with a loaf of crusty bread for soaking up the broth.

bon appetit!

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