

# Easy Green Curry with Mussels and Bok Choy

Yield: 2 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/dried-anchovy-recipe-indian>

## Ingredients:

- 2 tablespoons vegetable oil
- 1 onion medium-sized
- 1 chili small, or more if you like it spicy
- 5 bok choy
- 1/2 chinese cabbage or napa cabbage
- 2 teaspoons ginger grated
- 2 cloves garlic grated
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cumin
- 1/2 teaspoon black peppercorns ground
- 1 teaspoon ground turmeric
- 1 teaspoon fenugreek ground
- 1 teaspoon black cardamom ground, from 5-6 cardamom pods
- 1 11/16 cups coconut milk
- 1/2 cup vegetable broth or water
- 3 tablespoons ground almonds
- 7 ounces mussels shells removed
- anchovies a handful dried
- salt
- 1/2 lime cut into 2 wedges, to serve
- 2 tablespoons Greek yoghurt to garnish, optional
- rice or paratha, to serve