

Coconut Curry Mussels

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/mussel-recipe-indian-style>

Ingredients:

- 2 pounds mussels cleaned and debearded
- 1 tablespoon vegetable oil
- 1 yellow onion chopped
- 1 Thai chili finely chopped, can substitute good pinch of chili flakes
- 3 teaspoons ginger minced
- 1 1/2 tablespoons curry powder
- 1/2 cup chicken broth
- 1 can coconut milk 13.5 fl. oz.
- 1 pinch salt
- 1 stalk lemongrass chopped into four pieces and smashed
- 3 kaffir lime leaves *, optional
- chopped cilantro
- lime wedges

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 65 milligrams
4. Fat: 32 grams
5. Fiber: 4 grams
6. Protein: 31 grams
7. SaturatedFat: 21 grams
8. Sodium: 750 milligrams
9. Sugar: 5 grams

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