

Curried Mussels in White Ale

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-curried-mussels-recipe>

Ingredients:

- 2 tablespoons vegetable oil
- 1 tablespoon Thai red curry paste
- 6 garlic cloves chopped
- 1 tablespoon fresh ginger grated
- 1 lemongrass stalk large fresh, bulb only, smashed & chopped
- 2/3 cup mirin
- 15 ounces coconut milk
- 1/4 cup soy sauce
- 3 tablespoons asian fish sauce
- 1/2 cup basil leaves
- 24 ounces ale white
- 2 pounds mussels scrubbed & debearded
- 1/4 cup chopped cilantro

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 65 milligrams
4. Fat: 37 grams
5. Fiber: 3 grams
6. Protein: 32 grams
7. SaturatedFat: 23 grams
8. Sodium: 2620 milligrams
9. Sugar: 4 grams

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