

Thai Red Curry Mussels

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 3 pounds mussels
- 1/2 yellow onion sliced thinly
- 1 red bell pepper sliced thinly
- 2 cloves garlic minced
- 1 inch ginger minced, about 1 tablespoon
- 4 tablespoons red curry paste
- 2 tablespoons brown sugar
- 1 tablespoon fish sauce
- 14 ounces coconut milk
- 1/2 cup chicken broth
- 1 lime cut into wedges
- 1 ciabatta loaf thinly sliced and toasted

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 93 grams
3. Cholesterol: 95 milligrams
4. Fat: 36 grams
5. Fiber: 7 grams
6. Protein: 56 grams
7. SaturatedFat: 22 grams
8. Sodium: 2080 milligrams
9. Sugar: 11 grams

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