

Golden Mussel Chowder

Yield: 4 min
Total Time: 170 min

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

Ingredients:

- 2 pounds mussels
- 2 tablespoons olive oil
- 1 onion sliced
- 2 stalks celery sliced
- 2 cloves garlic chopped
- 1 teaspoon spice mix golden, see below
- 1 cup white wine
- 2 medium potatoes peeled and diced
- 2 leeks small
- 1 cup heavy cream
- 1 preserved lemon rind, rinsed and finely diced, or a tablespoon of fresh lemon zest
- 10 saffron threads roasted and crushed
- 1 tablespoon thyme leaves
- 2 medium tomatoes seeded and finely diced
- freshly ground black pepper
- 4 slices bacon
- light brown sugar
- leek thin rounds of crispy fried, to garnish, optional
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- 1/2 tablespoon ground turmeric
- 1/2 tablespoon ground ginger
- 1/4 tablespoon chili powder

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 180 milligrams
4. Fat: 51 grams

5. Fiber: 6 grams
 6. Protein: 37 grams
 7. SaturatedFat: 22 grams
 8. Sodium: 960 milligrams
 9. Sugar: 7 grams
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