

30 minutes

Serves 4-6 (as a starter)

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Ingredients

- 1/2 cup olive oil blend
- 1 large onion, finely chopped
- 2 tsp (10ml) PnP garlic, ginger and chilli paste
- 1 tsp (5ml) red chilli paste
- 1 stick lemongrass (optional)
- 1/2 cup (125ml) dry white wine
- 2 packets (500g each) PnP West Coast mussels in half shell, defrosted
- 1 can (400g) coconut milk or coconut cream (regular cream works too)
- Salt and milled pepper
- Lime or lemon juice, to taste

For serving:

- 2 spring onions, chopped
- 2 each red and green chillies, chopped
- Handful fresh coriander and basil leaves
- Lime or lemon wedges
- 1 loaf crusty bread, such as ciabatta

Method

1. Heat oil in a medium pot on the stove (or in a potjie on the fire over medium-hot coals).
2. Sauté onion until soft and golden, about 5 minutes.
3. Add pastes and lemongrass and cook for a minute.
4. Deglaze with wine and reduce for 1-2 minutes.
5. Tip in mussels and coconut cream. Cover and cook for 6-8 minutes, until mussel meat

firms up and turns bright orange.

6. Season well and add lime or lemon juice.
7. Serve steaming hot, sprinkled with spring onion, chilli and herbs. Add lime or lemon wedges and lots of bread for mopping up sauce.
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