

Pan-Steamed Thai Herbs Mussels Recipe

Ingredients:

1 kg fresh mussels
2 lemon grass stalks, finely chopped
4 shallots, peeled and chopped
4 kaffir lime leaves, coarsely torn
2 fresh red chilies, sliced
1 tablespoon Thai fish sauce
2 tablespoons fresh calamansi juice
Thinly sliced scallions and coriander (cilantro) leaves, to garnish

Method:

Clean the mussels by pulling off the beards, scrubbing the shells well and removing any barnacles. Discard any mussels that are broken or which do not close when tapped sharply. Place the mussels in a large, heavy pan and add the lemon grass, shallots, kaffir lime leaves, chilies, fish sauce and calamansi juice. Mix well. Cover the pan tightly and steam the mussels over a high heat, shaking the pan occasionally, for 5-7 minutes, until the shells have opened. Using a slotted spoon, transfer the cooked mussels to a warmed serving dish or individual bowls. Discard any mussels that have failed to open. Garnish the mussels with the thinly sliced scallions and coriander leaves. Serve immediately.

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