



Thai Green Curry Mussels



10
mins/preparation
分钟/预备时间



10
mins/cooking
分钟/烹调时间



4
serves/persons
人份



- 1 packet Asian Home Gourmet Thai Green Curry SpicePaste®
- 1 kg (2 lb) green mussels
- 1 tbsp vegetable oil
- 1 small red or yellow capsicum or bell pepper, finely chopped
- 220ml (1 cup) coconut milk or milk
- 110ml (½ cup) water
- ½ tbsp sugar (optional)
- 1 tbsp coriander or basil leaves, coarsely chopped (as garnish)

1. Heat oil in a non-stick wok on medium heat. Add SpicePaste®; stir-fry for 1 minute.
2. Stir in coconut milk or milk, water and sugar. Bring to a boil.
3. Add mussels, bell pepper or capsicum and cook for 5 minutes or until cooked. Garnish and serve hot with noodles or rice.

泰国青咖喱贻贝

- 1包佳厨泰国风味青咖喱香料酱
- 1公斤(2磅)绿色贻贝
- 1汤匙植物油
- 1个红色或黄色灯笼椒, 剁碎
- 220毫升(1杯)椰浆或牛奶
- 110毫升(½杯)清水
- ½汤匙白糖(随意)
- 1汤匙芫荽或罗勒叶, 切成粗片(作饰菜用)

1. 用中火将不粘镬内的油烧热。加入香料酱, 拌炒1分钟。
2. 加入椰浆或牛奶、清水及白糖; 煮沸。
3. 加入贻贝和灯笼椒; 用小火煮5分钟或煮熟为止。饰盘后趁热配面或饭食用。