

Sweet Chili Mussels



Ingredients

- 2 kg fresh mussels in shell
- 1/2 cup dry white wine
- 1/4 cup water
- 1 Tbsp finely chopped fresh ginger
- 1 Tbsp black peppercorns
- 210g Sweet Chilli Sauce
- 1/2 cup strained cooking liquid
- egg noodles or spaghetti for 4
- 2 tbsps chopped fresh coriander
- 1/4 cup roughly chopped roasted peanuts

Instructions

- Discard any mussels that are open.
- Scrub mussels well and remove the beard.
- Put the wine, water, ginger and peppercorns into a large saucepan and bring to the boil.
- Add the mussels all at once, cover and cook over a high heat for 4-5 minutes or until the shells open. Discard any mussels that have not opened. Strain off and reserve the 1/2 cup of the cooking liquid.
- Put the Sweet Chilli Sauce and the strained cooking liquid into a saucepan and bring to the boil.
- Cook the egg noodles or spaghetti according to the directions on the packet. Drain and divide among 4 bowls. Place the mussels on top of each bowl, pour over the hot chilli sauce and garnish with chopped coriander and peanuts.