



Spicy Steve's Thai Recipes

STIR FRIED MUSSLES WITH CHILLI, GARLIC & BASIL

(Pad Hoi Mang Pu)

I absolutely love this dish. The garlic, the fresh basil, the chilli, oyster and fish sauces all combine to make a delicious broth to pour over rice once you have devoured the mussels.

Ingredients:

- 3 fresh chillies, chopped
- 4 cloves garlic, chopped
- 2 Tbsp chopped coriander root
- 2 Tbsp vegetable oil
- 2 Tbsp oyster sauce
- 1+1/2 Tbsp fish sauce
- 500 gm mussels, scrubbed, beards removed.
- ***Throw away any mussels which are open before cooking.
- 1/2 cup chicken thai chicken soup stock, regular stock or water
- 5 Tbsp coarsely chopped fresh thai basil leaves

Method:

1. Process chillies, garlic and coriander root in processor to create a rough paste.
2. Saute paste with oil in wok over medium heat for 2 minutes.
3. Add oyster and fish sauces and stir.
4. Add mussels and stock.
5. Cover and simmer for 10 minutes until mussels open and are cooked.
***Throw away any mussels which have not opened after cooking.
6. Stir in basil and remove from heat.
7. Serve with rice and enjoy.