

You can either use our **Boston Bay ready to cook** or **cooked mussels**. In each 1kg ready to cook bag, you'll find about 30-45 mussels, which makes this the perfect shared 'let's do something a little special tonight' dish.

## Ingredients

- 1kg Boston Bay ready to cook mussels
- 2 cups cooked rice noodles
- 1 ½ tbsp laksa paste
- 1 can coconut milk
- 1 tbsp crushed garlic
- ¼ cup chopped coriander
- ½ lemongrass stalk
- ¼ cup bean sprouts
- 1 tbsp chopped red chilli
- 2 kaffir lime leaves.

## Method

1 Give the mussels a quick rinse before you cook them. This helps reduce the amount of salt in the dish and enhances freshness.

2 Put a large hot pot over medium heat and add a cup of hot water (just enough to create steam), and add the mussels. This takes four to five minutes. The important part is to get the mussels down the bottom of the pot, so they get hot and open up. Stir them a few times and once cooked, then let the mussels cool in a bowl.

3 Reserve about a cup of the leftover pot liquid for later and discard the rest.

4 Now, onto the curry laksa. First, put about 75ml of vegetable oil into the (now empty) pot. Add the paste, lemongrass and garlic. Cook for two to three minutes. Pour in the coconut milk and add the lime leaves (crushed up). Stir well and cook for a further 5 minutes.

5 Add the cup of leftover liquid from the mussels and cook for five minutes to release all of the flavours out of each ingredient.

6 Now, for the hero ingredient, our cooked mussels. Add them in and heat for another two to three minutes. Try to half shell a few of the mussels, just to make the dish easier to eat.

7 Add your already cooked rice noodles to the laksa. Give that a good stir through... and breathe in. Mmmm! That aroma is basically the appetizer.

8 Throw in the bean sprouts and stir well.

9 It's time to plate up. Dish a generous amount of the noodles and laksa mixture, and blanket with the curry liquid. Oh my!

10 Garnish with bean sprouts, chilli and coriander.