

You simply won't find anything better than sharing a pot of chilli mussels with family and friends on a cold winter's night. And best of all, you won't be wasting time in the kitchen fussing about with mussels. They are one of the easiest seafoods you can cook – it only takes a matter of minutes before you have a delicious meal ready to go.

Our Australian blue mussels make a meal you can afford to make over and over. Mussels are one of the best value seafoods you can buy. And you can grab a packet on your next trip to the local supermarket – it's never been more convenient than to cook with mussels.

Ingredients

- 1kg Spencer Gulf Live Pot Ready Mussels
- 1 finely diced onion
- 1 diced red chilli
- 1 tbsp vegetable oil
- 3 tbsp sweet chilli sauce
- 1 lime cut into wedges
- 2 cloves of crushed garlic
- 2 chopped tomatoes
- 1/2 cup dry white wine
- 1 chopped red capsicum
- Coriander

Method

1 Heat oil in a large pot.

2 Add onion and garlic and sauté for 5 mins.

3 Add tomatoes, chilli, capsicum and wine.

4 Bring to the boil, reduce heat and simmer for 10 mins.

5 Increase heat, and add sweet chilli sauce and drained mussels.

6 Place lid on pot and cook for approximately 5 mins.

7 Garnish with coriander and lime and enjoy!