

And the best part is, it's quick and easy to pull together.

Ingredients

- 1 pack Spencer Gulf Ready to Cook Mussels
- 2 cups cooked rice noodles
- 1 1/2 tbsp red curry paste
- 1 can coconut milk
- 1 tbsp crushed garlic
- 1/4 cup chopped coriander
- 1/4 cup chopped spring onions
- 1/4 cup bean sprouts
- 1 tsp chopped red chilli
- 1 tbsp lime juice

Method

1 Drain off the liquid in the bag and use the mussels straight away.

2 In a little vegetable oil, cook curry paste and garlic for 3 mins. Add coconut milk and simmer for another 3 mins.

3 Add 1 drained pack of Spencer Gulf Live Pot Ready Mussels and steam for 3 mins with lid on pot. Don't overcook mussels – they'll lose their soft texture.

4 Warm noodles and place into serving bowls. Add bean sprouts and spring onions.

5 Remove mussels from the pot and place on top of noodles. Pour soup over.

6 Sprinkle with coriander and chopped chilli, splash lime juice over. Serve with icy cold beer.