

With the added boost of sweet potato to soak up the tasty juices... you can create a tasty feast.

Whether you are cooking for a friend or hosting a dinner party, you will find our mussels come in the perfect size for your needs. And there's no need to worry about going over budget... cooking with mussels is great value for money.

Gone are the days wasting time cleaning, scrubbing and debearding mussels. Our mussels come ready to cook – so you can keep your hands and kitchen mess free.

## Ingredients

- 750gms sweet potato
- 2 kgs Kinkawooka Live Pot Ready Mussels
- 2 tbsp vegetable oil
- 3 finely chopped spring onions
- 3 cloves garlic
- 1 red chilli finely sliced
- 2 tbsp fish sauce
- 1 tbsp sugar
- Handful of basil leaves
- Handful of coriander sprigs
- 3 tbsp sweet chilli sauce
- 2 tbsp lime juice, plus 1 extra lime cut into wedges
- Steamed rice to serve

## Method

1 Cut sweet potato into large bite sized chunks, cook in a pan of simmering salted water for 10–15 mins until tender, then drain.

2 Heat oil, spring onions, garlic, chilli and 1 cup (250ml) of water in a heavy lidded pan over medium heat.

3 Bring to the boil.

4 Add mussels, cover and cook for approximately 4 mins.

5 Add sweet potato, fish sauce, sugar and chilli sauce to mussels and stir through.

6 Add herbs and lime juice, toss well.

7 Serve with lime wedges and steamed rice.