



Mussels in Curry Cream Sauce

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

Mussels steamed in a curry cream sauce an easy and delicious recipe youll love it

Ingredients

— - ½ cup minced shallots - 2 tablespoons minced garlic - 1 ½ cups dry white wine - 1 cup heavy cream - 1 teaspoon curry powder - 32 mussels - cleaned and debearded - ¼ cup butter - ¼ cup minced parsley - ¼ cup chopped green onions

Instructions

1. In a large saucepan
2. cook shallots and garlic in simmering wine until translucent. Stir in cream and curry powder. When sauce is heated through
3. add mussels. Cover
4. and steam mussels for a few minutes
5. until their shells open wide. With a slotted spoon
6. transfer steamed mussels to a bowl
7. leaving the sauce in the pan. Discard any unopened mussels. Whisk butter into the cream sauce. Turn heat off
8. and stir in parsley and green onions. Serve immediately.