



# UCCOOK

## Fragrant Coconut & Lemongrass Mussels

with egg noodles, fresh coriander & chilli

Mussels are infused in an aromatic broth of coconut & lemongrass, making for a unique & exotic seafood dish. Spooned over a bowl of springy egg noodles and garnished with fresh chilli, coriander and spring onion. Perfect for impressing your guests on a special evening or family celebration!

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**Hands-on Time:** 30 minutes

**Overall Time:** 35 minutes


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**Serves:** 2 People

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**Chef:** Thea Richter

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 Adventurous Foodie

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 Simonsig | Kaapse Vonkel Brut

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## Ingredients & Prep

2 cakes	Egg Noodles
1	Lemongrass Stalk <i>rinsed</i>
1	Onion <i>peeled &amp; roughly diced</i>
250g	Button Mushrooms <i>roughly sliced</i>
1	Garlic Clove <i>peeled &amp; grated</i>
30g	Fresh Ginger <i>peeled &amp; grated</i>
1	Fresh Chilli <i>deseeded &amp; roughly sliced</i>
400ml	Coconut Milk
400g	Mussels
1	Lemon <i>zested &amp; cut into wedges</i>
8g	Fresh Coriander <i>rinsed &amp; picked</i>
1	Spring Onion <i>finely sliced</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. OODLES OF NOODLES** Bring a pot of salted water to boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

**2. CUT THE GRASS** Slice the root end off the rinsed lemongrass and peel off the outer tougher leaves. Cut the softer inner stalk in half lengthways and finely slice.

**3. START THE SAUCE** Place a pot over medium-high heat with a drizzle of oil. When hot, add the diced onion and the sliced mushrooms and fry until golden, 5-6 minutes (shifting occasionally). Lightly season.

**4. CHECK OUT MY BIG MUSSELS!** When the onion & mushrooms are soft, add the grated garlic, the grated ginger, the chopped lemongrass, and ½ the sliced chilli (to taste) to the pot. Fry until fragrant, 1-2 minutes (shifting constantly). Add the coconut milk, 200ml of water, the mussels, a squeeze of lemon juice, and seasoning. Cover with a lid and simmer until the mussels are heated through, 3-5 minutes. Remove from the heat and add the lemon zest. Season to taste if necessary.

**5. TIME TO DINE!** Bowl up the noodles. Pour over the coconut sauce and mussels. Sprinkle over the picked coriander, the remaining chilli (to taste), and the sliced spring onion. Serve with a lemon wedge. Delish, Chef!



## Chef's Tip

If you're feeling fancy, slice the green parts of the spring onion into long, thin strips and place them in a bowl of ice water to make them curly for your garnish!

## Nutritional Information

Per 100g

Energy	450kj
Energy	107kcal
Protein	5g
Carbs	11g
of which sugars	1.4g
Fibre	0.9g
Fat	4.7g
of which saturated	3.6g
Sodium	99mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites, Shellfish/Seafood

Cook  
within 1  
Day