Coconut Curry Mussels

Makes: 2 servings
Total Time: 20 minutes

Ingredients
2 ½ lbs mussels
2 tablespoons unsalted butter
1 tablespoon olive oil
1 sweet onion, diced
2 garlic cloves, minced
1 tablespoon fresh ginger, minced
¼ teaspoon salt
¼ teaspoon pepper
2 tablespoons red curry paste
1 can full-fat coconut milk
¼ cup chicken or seafood stock
2 green onions, sliced
handful cilantro, chopped
baguettes for serving

Directions
Keep the mussels refrigerated until you're ready to use, then place them in a large bowl of ice water. Scrub the outside of the mussels and remove the string by using a paper towel to pull it out. Make sure to discard any mussels that have opened already and leave the rest in the ice water.

Heat a large skillet or wok over medium heat and add the butter and olive oil. Once it's melted, stir in the onions, garlic, ginger, salt and pepper. Stir and cook for 5 minutes, until slightly softened. Stir in the curry paste and continue to stir until it has been distributed throughout the pan. Cook for an additional five minutes then stir in the coconut milk and stock, stirring until smooth. Bring this mixture to a simmer, and continue to stir. Reduce the heat to medium low. Add the mussels and toss. Cover the skillet and cook just until the mussels open, about 5-6 minutes. Garnish with sliced green onions and cilantroCo. Stir the mussels well so the broth makes it into the shells. Serve immediately with baguettes.