



# Coconut Curry Mussels

with Garlic Naan



**PRONTO** 25 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

	Mussels, cooked		Coconut Milk
	Shallot		Smoked Paprika
	Indian Spice		Naan Bread
	Cilantro		Peas
	Lime		Garlic
	Sweet Potato		

## HELLO MUSSEL SHELLS!

*Use the mussel shell as tongs to pluck the mussels from their shells as you eat!*

# START HERE ▼

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

2 Baking Sheets, Garlic Press, Large Bowl, Measuring Spoons, Parchment Paper, Peeler, Silicone Brush, Strainer, Small Bowl, Measuring Cups, Large Pot

## Ingredients

	2 Person	4 Person
Mussels, cooked	2	4
Coconut Milk	165 ml	400 ml
Shallot	50 g	100 g
Smoked Paprika	½ tbsp	1 tbsp
Indian Spice	1 tbsp	2 tbsp
Naan Bread	2	4
Cilantro	7 g	14 g
Peas	56 g	113 g
Lime	1	2
Garlic	6 g	12 g
Sweet Potato	170 g	340 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



## 1. ROAST SWEET POTATO

Peel, then cut **sweet potato** into ½-inch pieces. Toss **sweet potato** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 22-24 min.



## 2. PREP

While **sweet potatoes** cook, roughly chop **cilantro**. Peel, then thinly slice **shallot**. Cut **lime** into wedges. Peel, then mince or grate **garlic**. Using a strainer, drain **mussels** over a large bowl, **reserving mussel liquid**. Discard any broken or unopened **mussels**.



## 3. START CURRY

Heat a large pot over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shallot**, **smoked paprika**, **Indian Spice** and **half the garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **coconut milk**. Bring to a boil over high heat.



## 4. COOK MUSSELS

Add **mussels** and their **reserved liquid** to the pot. Reduce heat to medium. Stir to combine. Cover and cook, until warmed through, 4-5 min. \*\* Season with **salt** and **pepper**.



## 5. FINISH CURRY & BAKE NAAN

While **mussels** cook, arrange **naan** on another baking sheet. Stir together **remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Brush **each naan** with the **garlic oil**. Season with **pepper**. Bake in **top** of oven, until golden, 3-4 min. Add **roasted sweet potatoes**, **peas** and **half the cilantro** to the large pot. Stir to combine.

## 6. FINISH AND SERVE

Divide the **mussels** and **coconut curry** between bowls. Sprinkle over **remaining cilantro**. Serve with **toasted naan** and squeeze over a **lime wedge**, if desired.

**Dinner Solved!**

## Contact

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