



Coconut Curry Mussels

with Garlic Naan

FAMILY

25 Minutes



Mussels, cooked



Coconut Milk



Shallot



Smoked Paprika



Indian Spice Mix



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

Baking Sheet, Garlic Press, Large Bowl, Parchment Paper, Silicone Brush, Strainer, Small Bowl, Measuring Spoons

Ingredients

	4 Person
Mussels, cooked	4
Coconut Milk	330 ml
Shallot	100 g
Smoked Paprika	1 tbsp
Indian Spice Mix	2 tbsp
Naan Bread	2
Cilantro	14 g
Peas	113 g
Lime	2
Garlic	12 g
Sweet Potato	340 g
Unsalted Butter*	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.

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1. ROAST SWEET POTATO

Peel, then cut **sweet potato** into ½-inch pieces. Toss **sweet potato** with **2 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 22-24 min.



4. WARM 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**.



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**. Check and discard any **broken mussels**.



5. FINISH CURRY & BAKE NAAN

While **mussels** cook, cut **naan** in half and arrange on another baking sheet. Stir together **remaining garlic** and **2 tbsp oil** 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.



3. START CURRY

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



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!