



Spicy Mussel Laksa

in Coconut Curry with Noodles and Snow Peas

PRONTO **SPICY** 30 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
- Shallot
- Snow Peas
- Lime
- Cilantro
- Coconut Milk
- Indian Spice
- Chow Mein Noodles
- Chili Garlic Sauce
- Soy Sauce

HELLO FUSION

Singaporean food deliciously combines the flavours of many East and South Asian cuisines.

START HERE

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Large Bowl, Large Pot, Measuring Cups, Strainer, Microplane/Zester, Measuring Spoons

Ingredients

	2 Person	4 Person
Mussels	908 g	1816 g
Shallot	50 g	100 g
Snow Peas	113 g	227 g
Lime	1	1
Cilantro	7 g	14 g
Coconut Milk	400 ml	800 ml
Indian Spice	1 tbsp	2 tbsp
Chow Mein Noodles	200 g	400 g
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Soy Sauce	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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



1. PREP

Add **10 cups water** to a large pot. Cover and bring to a boil over high heat. Trim **snow peas**, then cut in half. Zest, then juice **half the lime** (1 lime for 4 ppl). Cut **remaining lime** into wedges. Peel, then thinly slice **shallot**. Roughly chop **cilantro**.



4. START LAKSA

Heat a large non-stick pan over medium heat (**NOTE:** Use a large pot for 4 ppl). When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallot** and **Indian spice**. Cook, stirring often, until fragrant, 1-2 min. Add **coconut milk**, **soy sauce** and **1 cup reserved mussel liquid** (dbl for 4 ppl). Bring to a boil over high heat.



2. PREP MUSSELS

Using a strainer, drain pre-cooked **mussels** over a large bowl, reserving **mussel liquid**. Using a spoon, remove **mussels** from the shells and set aside. Discard shells and any **broken or closed mussels**.



5. FINISH LAKSA

Reduce heat to medium then add **mussels** and **snow peas** to pan with **laksa**. Cook, stirring occasionally, until warmed through, 2-3 min. ****** Stir in **lime zest**, **lime juice** and **half the cilantro**. Season with **pepper**.



3. COOK NOODLES

Add **noodles** to the pot of **boiling water**. Cook, until tender, 2-3 min. Drain and rinse **noodles** under **warm water**. Return **noodles** to the same pot. Set aside.



6. FINISH & SERVE

Divide **noodles** between bowls then top with **mussel laksa**. Sprinkle over **remaining cilantro**. Squeeze over a **lime wedge** and top with as much **chili-garlic sauce** as desired.

Dinner Solved!