

Spicy mussel curry



What you need:

2 x 85g tin Lucky Star Smoked Mussels, drained
1 onion, chopped
1 red pepper, chopped
250ml plain yoghurt
50ml curry powder
15ml tumeric
5ml garlic powder
400ml water
Salt and pepper to taste

Method:

Sauté the onions and peppers in a large pot until just soft. Add the spices and cook further until fragrant, about 2 minutes.

Add half the water and then the yoghurt. Allow for the mixture to simmer for about 5 minutes.

Stir in the LUCKY STAR SMOKED MUSSELS and cook until the fish is heated all the way through. You can add more water at any stage if need be.

Serve the curry hot over rice.

BRON: Lucky Star