

Lemongrass Mussels

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30 baby mussels, cleaned
with beards removed
125mls white wine

1 stick of lemongrass,
chopped fine or 1
tablespoon lemongrass in a
jar or squeeze tube

425g Urban Appetite White
Wine & Lemon Cream Sauté
Sauce

1 spring onion, sliced into thin
rounds

Place a large pot with a firm fitting lid onto heat. Add the mussels, wine and chopped lemongrass. Stir to combine then place on the lid. Cook until all the mussels have opened discarding any that haven't. Remove the mussels arranging them in 3 warm bowls. Add the Urban Appetite White Wine & Lemon Cream Sauté Sauce and spring onions. Bring the sauce to a simmer then spoon over the mussels. Serve immediately.
Serves 3-4

