

# **Oriental Mussels and Chips**

Total time **35 mins 15 mins** preparation time **20 mins** cooking time

# **INGREDIENTS**

## 2 portion(s)

2 large baking potatoes

**1 tbsp** olive oil

**500 g** fresh mussels

shallot, finely chopped
garlic clove, crushed
tsp chopped fresh ginger
red chilli, de-seeded and

finely chopped

**15** g butter

2 tbsp Kikkoman Naturally

**Brewed Soy Sauce** 

50 ml white wine1 tsp brown sugar

juice of 1/2 lime

**1 handful** of chopped coriander

# **PREPARATION**

## Step 1

Pre-heat the oven to 200°C / Gas 6.

#### Step 2

Top and tail the potatoes and slice into chunky chip shapes. Place the potatoes into a pan of cold water bring to the boil.

#### Step 3

Simmer for 2 minutes then drain into a colander. Pop the potatoes onto an oven tray. Drizzle over the olive oil and cook in the oven for 20 minutes, turning every so often until crispy.

### Step 4

Meanwhile, scrub the mussels in cold water and discard any that are open. Heat a large frying pan with the butter and gently fry the shallots, ginger, chilli and garlic for 2 minutes) making sure not to brown, then add the white wine, soy sauce and sugar. Bring to the boil before adding the mussels. Cover with a lid and cook until the mussels begin to open (roughly 5 minutes).

#### Step 5

Finish with a squeeze of lime juice, coriander and serve alongside the chunky chips. The beauty of this dish is to dip the chips into the sauce.