

# Oriental Mussels and Chips

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

## INGREDIENTS

2 portion(s)

<b>2</b>	large baking potatoes
<b>1 tbsp</b>	olive oil
<b>500 g</b>	fresh mussels
<b>1</b>	shallot, finely chopped
<b>1</b>	garlic clove, crushed
<b>1 tsp</b>	chopped fresh ginger
<b>0.5</b>	red chilli, de-seeded and finely chopped
<b>15 g</b>	butter
<b>2 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>50 ml</b>	white wine
<b>1 tsp</b>	brown sugar
	juice of 1/2 lime
<b>1 handful</b>	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.