

# Curry Cream Mussels

## Ingredients

|                         |                              |
|-------------------------|------------------------------|
| 2 lbs PEI Mussels       | 1/4 cup butter               |
| 3/4 cup minced shallots | 1/4 cup minced parsley       |
| 3 tbsp minced garlic    | 1/4 cup chopped green onions |
| 2 cups dry white wine   |                              |
| 3/4 cup heavy cream     |                              |
| 2 tsp curry powder      |                              |

## Directions

In a large saucepan, cook shallots and garlic in simmering wine until translucent. Stir in cream and curry powder.

When sauce is heated through, add butter and mussels. Cover and steam mussels for a few minutes, until shells open.

Turn off heat and stir in parsley and green onions. Serve immediately.

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