

# Coconut Lime Steamed Mussels

9 ingredients · 20 minutes · 2 servings



## Directions

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1. In a large pot with a lid combine the coconut milk, water, cilantro, green onion, lime juice, ginger and coconut aminos. Bring to a simmer over medium heat.
2. Meanwhile, place mussels in a large colander and rinse with cold water. Discard any broken mussels and remove beards if necessary.
3. Transfer mussels to the simmering liquid and cover with lid. Let them steam for 6 to 8 minutes, stirring halfway through, or until most of the mussels have opened. Transfer the opened mussels to a dish and discard any mussels that have not opened. Season the broth with sea salt, if needed.
4. To serve, divide between bowls and spoon broth over top of the mussels. Enjoy!

## Notes

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### Leftovers

Remove cooked mussels from their shells and transfer to an airtight container. Cover the mussels completely in the coconut lime broth and keep refrigerated for one day.

### More Flavor

Add garlic or red pepper flakes to the broth.

### Additional Toppings

Serve with lime wedges, green onion or cilantro.

### No Coconut Aminos

Use soy sauce or tamari instead of coconut aminos

## Ingredients

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- 1/2 cup Organic Coconut Milk (full fat, from the can)
- 1/2 cup Water
- 1/4 cup Cilantro (chopped)
- 2 stalks Green Onion (chopped)
- 2 tbsps Lime Juice
- 1 1/2 tbsps Ginger (grated)
- 1 tbsp Coconut Aminos
- 2 lbs Mussels
- 1/4 tsp Sea Salt (optional)