



fresh produce



• seafood



first pick

• gourmet



## Mussels Sambal with Charred Corn

Serves: 2

### Ingredients

- 200g Chilean Half Shell Mussels
- 50g sambal udang paste
- 1 whole corn, shaved
- 3 whole shallots, sliced
- 1 whole yellow onion, sliced
- 1 stalk spring onion
- 1 loaf bread
- Oil for frying

### Preparation

1. Sauté corn till golden brown. Set aside.
2. Heat oil, fry onions & shallots until fragrant.
3. Add in sambal udang paste & a bit of water. Fry for 30 seconds.
4. Stir in Mussels for 2 minutes, ensuring they are evenly coated with the sambal.
5. Add in the cooked corn.
6. Garnish with spring onions.