



NZ GREEN LIP MUSSELS WITH CHILLIES LIME AND TEQUILA

INGREDIENTS

Serves 6

- 24 Half Shell New Zealand Green Lip Mussels, cooked
- 40ml Japanese Rice Vinegar
- ½ cup Coriander, chopped
- ¼ cup Mint, chopped
- 20ml Lemon Juice
- 20ml Fish Sauce
- 4 Chillies, chopped
- 30ml of [Lime and Tequila Syrup](#)
- 100g of Spanish Onion, finely diced

METHOD

- 1 Clean mussels and remove any beard. Mix all ingredients except mussels and onion.
- 2 Pour vinaigrette over mussels, top with red onion, allow to marinate for at least 10 minutes, then serve.