

Shortcut suppers

A WEEK OF MEALS FOR TWO

Our clever recipes use time-saving products to make midweek cooking a cinch. Plus, we've made sure you can pick up all the ingredients for each recipe in a one-stop shop

RECIPES CHARLIE CLAPP PHOTOGRAPHS CRAIG ROBERTSON FOOD STYLING ANNA BURGESS-LUMSDEN STYLING POLLY WEBB-WILSON



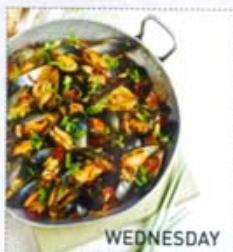
MONDAY

Risotto, ham hock and Taleggio croquettes



TUESDAY

Mediterranean veg, pesto and goat's cheese tarts [v]



WEDNESDAY

Red Thai spicy mussels



THURSDAY

Sesame-crusted chicken with chilli and soy noodles



FRIDAY

Pancetta, couscous and feta-stuffed portobello mushrooms

WEDNESDAY

Red Thai spicy mussels

Serves 2. Ready in 20 minutes



YOUR ONE-STOP SHOP

- 750g fresh mussels
- 1 tbsp groundnut oil
- * 100g ready diced onions [from most supermarkets]
- * 40g Thai Taste Red Curry Paste

Handful of fresh coriander, leaves picked, stalks finely chopped

- * 165ml coconut milk
- Juice of 1 lime, 1 red chilli, deseeded and sliced into strips, and crusty bread to serve

* star ingredients

Rinse the mussels in cold water to remove any grit, scrub to remove any barnacles, then remove their beards. Discard any cracked mussels and any open mussels that don't close when tapped with the back of a knife. Heat the oil in a large wok over a medium heat and fry the onions for 5 minutes until softened. Add the curry paste and coriander stalks and fry for a further minute. Pour in the coconut milk and simmer gently for 2 minutes. Add the mussels to the wok and gently mix in the sauce. Cover and cook for 2-4 minutes until all the shells have opened (discard any closed ones). Remove the lid, squeeze over the lime juice, then scatter over the coriander leaves and chilli. Serve from the wok with crusty bread.



TIP Instead of fresh mussels, try a mixture of fish and shellfish. Cook as above and serve with rice