



chili kani & mussels with vermicelli

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 tbsp grated ginger -1 tbsp julienned ginger -1 tbsp minced garlic - $\frac{1}{4}$ cup chopped red onion -1 tbsp sesame oil -1 tbsp canola oil -2 cups steamed mussels (meat only) -2 cups diced kani -1 cup mixed vegetables -30 grams vermicelli noodles, soaked in hot water - $\frac{1}{4}$ cup oyster sauce -3 tbsp brown sugar -1 tsp black pepper -2 tbsp garlic chili paste

Instructions

i love chili. i love seafoods. i love noodles. here's the result. :) 1. in a wok over high heat, sauté ginger garlic and onion in oils. 2. add the mussels, kani, mixed vegetables and vermicelli one at a time. carefully mix then add $\frac{1}{2}$ cup of water to deglaze the wok. 3. season with oyster sauce, brown sugar, pepper and chili paste. 4. simmer for a few minutes then add a dash of sesame oil before serving. serve hot.