

Tropical Salsa

Drain the mussels and discard the mussel-free shells. With a sharp knife, cut the piece holding the mussel to the shell. This makes them easier to eat.

Combine the ingredients for the salsa. Just before serving, spoon the salsa over each mussel and arrange on a serving plate. Serves 4-6 as an appetiser or starter.

For 4-6 Servings:

1kg OmegaTM Mussels

Tropical Salsa: 1 cup finely diced pawpaw (about 1/2 a pawpaw)

1 nectarine, stoned and diced (optional)

3-4 tablespoons each: chopped coriander leaves, lime juice

pinch each: salt, sugar

1 teaspoon seeded, finely diced chilli