

Thai spiced Ωmega™ Mussel and vermicelli salad

Cut the top off the Ωmega™ mussel pouch and empty the mussels into a large bowl make sure you don't lose any of the natural juice that surrounds them. Remove the mussel flesh from the shells and discard the shells.

Soak the vermicelli in warm water for an hour. Strain off the water and place the noodles in a microwave on full power for one minute, add the olive oil and toss to separate, allow to cool to room temp before using.

To complete the salad, add the remaining ingredients including the mussels and mussel juice to the noodles and toss well. Chill for twenty minutes before using.

Divide the mussels between four cold plates and garnish with lime wedges, coriander leaves and serve with chop sticks.

This recipe was created by Luke McCann

For 4 Servings:

- 2kg Ωmega™ Mussels
- 125gm Vermicelli noodles
- 1 Tbsp Fresh ginger (thin strips)
- 1-2 Chili (seeds removed and sliced thinly)
- 1 clove Garlic crushed
- 1 cup Coriander (roughly chopped)
- 2 Tblsps Caster sugar
- 4 Tblsps Fish sauce
- 1/2 cup Lime or lemon juice
- 1/2 cup Toasted peanuts (roughly chopped)
- 1/2 cup Fresh tomatoes (quartered, seeded and cut into strips)
- Olive oil