

Cheesy Mayo Mussels

Serves: 1

Prep time: 5 Minutes

Cooking time: 5 Minutes

Ingredients:

- 6 green lipped mussels, cleaned (fresh or frozen)
- 2 tablespoons Kewpie mayonnaise
- 2 teaspoons barbecue sauce
- 2 teaspoons lime juice
- ¼ cup grated cheese
- **Garnish**
- chopped chives



Creamy-Cheesy-Tasty

Method:

- Preheat oven 200° c or hot grill
- Place the mayonnaise, barbecue sauce and lime juice, into a small bowl and stir to combine
- Lay the mussels onto an ovenproof tray and spoon enough of the sauce mixture to cover each mussel, then sprinkle the grated cheese over each mussel
- Place the mussels into the oven or under the hot grill and cook until cheese melts and bubbles
- Carefully place the mussels onto a serving plate, sprinkle with chopped chives

Serve and Enjoy!