

Prawns and Mussels in Creamy Garlic Sauce

Ingredients:

500g large Prawns, peeled and deveined

500g mussels, cleaned and debearded

2 tablespoons olive oil

3 tablespoons butter

5 cloves garlic, minced

1 cup heavy cream

½ cup seafood broth or chicken broth

½ cup grated Parmesan cheese

1 teaspoon Italian seasoning

½ teaspoon paprika

½ teaspoon salt

½ teaspoon black pepper

¼ teaspoon red pepper flakes

2 tablespoons chopped parsley

Lemon wedges, for serving

Instructions:

Rinse mussels well and discard any that are cracked or do not close when tapped.

Heat olive oil in a large skillet over medium heat. Add Prawns and cook for 2 to 3 minutes per side until pink. Remove and set aside.

In the same skillet, melt butter. Add garlic and cook for 30 seconds.

Pour in broth and bring to a simmer.

Add mussels, cover, and cook for 5 to 6 minutes until they open. Discard any mussels that stay closed.

Stir in heavy cream, Parmesan cheese, Italian seasoning, paprika, salt, black pepper, and red pepper flakes. Simmer for 2 to 3 minutes.

Return Prawns to the skillet and spoon sauce over everything.

Garnish with parsley and serve warm with crusty bread, pasta, or rice.

Store leftovers in an airtight container in the refrigerator for up to 2 days.