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West Coast
SEAFOOD

Chili and Coriander Oysters

15 min

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Ingredients

12 fresh oysters

1 red chili pepper, large

1/2 cucumber, medium-sized

2 limes, juiced

1/2 cup fresh coriander

1 red onion, medium-sized

2 tablespoons virgin olive oil

Salt and pepper to taste

Instructions:

De-seed the chili pepper, put it in a blender along with cucumber, onions, coriander, lime juice and olive oil.

Blend for a few seconds to roughly chop.

Put the mixture in a bowl and add salt and pepper to taste.

Clean the oysters under running cold water using a brush to get rid of grit and sand.

Open the oysters and arrange on a large plate, then spoon the dressing on top.

Tip: Prepare the dressing ahead of time and refrigerate.

Recipe adapted from Riaboo, nibbledish.com

Species Group

Clams, Mussels, Oysters