



Red Curry Oysters

Serves 4-6

Ingredients

- 12 oysters, fresh with shell
- 4 tablespoons red curry paste
- 1 lemon, juiced
- 4 tablespoons coriander or 4 tablespoons cilantro, chopped

Directions

1. Place the oysters on a dinner plate which can be used in a microwave. Make sure the top bit of the oysters is facing towards the end of the plate to catch any of the juices.
2. Distribute red curry paste in each oysters, you can add less or more paste it depends on you
3. Squeeze lemon juice in each oyster. Once again depending on your taste buds
4. Place it in the microwave for 1 minute on high
5. Garnish oysters with Coriander/Cilantro