

Seafood Medley in Garlic Butter Sauce

A delightful seafood dish featuring crabs, shrimp, and mussels, all cooked to perfection and coated in a rich garlic butter sauce with a hint of sweetness. Perfect for seafood lovers looking for a quick and tasty meal.


15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 cup water
- 1/2 tsp salt
- 100g crabs
- 100g shrimp, peeled
- 100g mussels, cleaned
- 1 tbsp butter
- 2 cloves garlic, minced
- 1 tbsp tomato paste
- 1 tbsp oyster sauce
- 2 tbsp Sprite
- 1 tsp brown sugar
- 1/4 tsp black pepper

Steps

- 1 Boil water in a pot and add a little salt.
- 2 Add crabs and shrimp to the boiling water and cook for 5 minutes.
- 3 Add mussels to the pot and cook for an additional 2 minutes until they open.
- 4 In a separate pan, melt the butter over medium heat and sauté the minced garlic until fragrant.
- 5 Stir in the tomato paste and cook for about 1 minute.
- 6 Add oyster sauce, Sprite, brown sugar, and black pepper to the pan and mix well.
- 7 Cook the sauce until it thickens, then pour it over the cooked seafood and serve warm.