

# THAI COCONUT SHRIMP CURRY

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COOK TIME: 30mins

SERVES: 4

CALORIES: 442 kcal (PER SERVING)

## INGREDIENTS

### \*SHRIMP

1 pound/450 g shrimp, peeled and deveined  
1 tsp low sodium soy sauce  
½ tsp red pepper flakes + turmeric  
1 tsp garlic powder  
¼ tsp white pepper

### \*COCONUT CURRY

1 tbsp vegetable oil  
1 tbsp unsalted butter  
1 bell pepper, sliced  
4 garlic cloves, grated  
1 tbsp freshly grated ginger  
1 shallot, finely chopped  
½ cup/120 ml chicken or vegetable broth  
3 tbsp mild red curry paste  
2 tsp brown sugar  
½ tsp turmeric, ground cumin, ground coriander  
¼ tsp white pepper  
2 tbsp low sodium soy sauce  
1 tbsp fish sauce  
1 can (14 oz/400 ml) coconut milk  
juice from ½ lime  
1 tsp sriracha, optional  
handful of torn thai basil  
topping: scallions, cilantro, fried onions, chili pepper

## DIRECTIONS

Get all the prep done before you start cooking. Add shrimp, soy sauce, red pepper flakes, turmeric, garlic powder and white pepper to a bowl. Stir to combine, set aside.

Grate the ginger and garlic cloves. Finely chop the shallot and slice the bell pepper.

Heat oil and butter in a large skillet over high. Place shrimp in a single layer. Sear, 1 minute per side. Remove from skillet.

In the same skillet, add bell pepper. Sauté for 5 minutes, or until it starts to soften. Add garlic, ginger and shallot. Cook until soft and fragrant, about 2 minutes. Deglaze with chicken broth, simmer for 2 minutes while stirring and scraping up the brown bits on the bottom of the skillet with a wooden spoon.

Stir in red curry paste. Add brown sugar, turmeric, cumin, coriander, white pepper, soy and fish sauce. Cook for 1 minute, stir frequently. Pour in coconut milk and bring to a boil. Simmer for 5 minutes or until the sauce starts to thicken.

Add lime juice, sriracha and Thai basil. Stir to combine. Toss in shrimp, simmer for no longer than 1 minute.

Top with cilantro leaves, fried onions and chili pepper. Serve with a crunchy cucumber salad and steamed rice. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.