



JERNEJ KITCHEN

COCONUT SHRIMP CURRY

Coconut Shrimp Curry is a quick and easy curry recipe. Make it with coconut milk, red curry paste, and shrimp—a delicious family weeknight meal.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	25	MINUTES

COCONUT SHRIMP CURRY

- 2 tbsp ghee (or butter / oil)
- 1 onion
- 1 red pepper
- 1/2 yellow pepper
- 2 garlic cloves
- 1 tsp diced fresh ginger
- 1 tbsp red curry paste
- 1 tbsp curry powder
- 1 tsp tomato paste
- 1 can (400ml / 16.9 ounces) coconut milk
- 80 ml (1/3 cup) water
- 3 scallions
- 450 g (1 pound) shrimp
- 1 tbsp lime juice, freshly squeezed
- 1 tbsp coriander, freshly chopped

VEGGIES

Place a large pan over medium heat. Add ghee (or butter, oil). Dice the onion and cut the peppers into cubes. Add the vegetables to the pan and sauté for 3 - 4 minutes. Add the diced garlic, ginger, curry paste, curry powder, and tomato paste. Cook for another 2 - 3 minutes.

ADD THE SHRIMP

Add the coconut milk and water. Bring to a boil, then simmer for 5 minutes for the sauce to thicken. Cut the scallions (spring onions) into 3 cm (1-inch) slices and add to the curry. Add the shrimp and simmer for another 3 - 4 minutes. Season, to taste with salt and pepper. Remove from the heat and stir in the freshly squeezed lime juice.

SERVE

Divide the Coconut Shrimp Curry between four plates. Serve with chopped coriander, [Spelt Yogurt Flatbread](#), and basmati rice.

TOOLS AND EQUIPEMENT

- large pan