



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