

CurryCoconut Shrimp

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Jumbo shrimp in a light coconut curry sauce Its easy to adjust the amount of spices and curry powder to suit your taste Add more coconut milk if you prefer a saucier curry Serve over your favorite rice

Ingredients

- - 1 teaspoon canola oil - ½ cup minced onion - ½ cup minced red bell pepper - 1 clove garlic
- minced - 1 teaspoon ground cumin - ¾ teaspoon ground coriander - ½ teaspoon curry powder
- or to taste - ½ cup light coconut milk - 1 teaspoon sugar - ¼ teaspoon crushed red pepper flakes - 1 pound jumbo shrimp
- peeled and deveined - 1 tablespoon cornstarch - 1 tablespoon water - 2 tablespoons chopped fresh cilantro

Instructions

1. Heat oil in large
2. nonstick saucepan over medium heat. Sauté onion
3. red pepper
4. and garlic until vegetables begin to soften
5. about 3 minutes. Season with cumin
6. coriander
7. and curry powder. Cook for 1 more minute. Stir in coconut milk
8. sugar
9. and crushed red pepper flakes. Bring to a boil. Reduce heat
10. and simmer
11. uncovered for 2 minutes. Stir in shrimp
12. and increase heat to medium-high. Cook and stir until shrimp is cooked through
13. about 4 minutes. Combine cornstarch with 1 tablespoon water in a small bowl; stir into shrimp mixture and cook until sauce has thickened
14. about 1 minute. Stir in cilantro
15. and remove from heat.