

Thai Shrimp Curry with a Kick

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Shrimp mushrooms and tomatoes simmered in a coconutcurry broth with a bit of a kick I like to serve this with Jasmine rice but any rice will do

Ingredients

- - 24 uncooked large shrimp
- peeled and deveined - $\frac{1}{4}$ teaspoon salt - ? teaspoon cayenne pepper - 2 tablespoons extra-virgin olive oil - $\frac{1}{2}$ cup finely diced red onion - 3 cloves garlic
- minced - 2 teaspoons freshly grated gingerroot - 1 lime
- juiced (Optional) - 1 (8 ounce) package sliced fresh mushrooms - 1 (14.5 ounce) can Hunt's® Diced Tomatoes
- drained - 1 cup chicken broth - $\frac{1}{4}$ teaspoon crushed red pepper flakes - 1 (14 ounce) can coconut milk - 1 tablespoon fish sauce - 8 leaves Thai basil
- chopped - 1 teaspoon curry powder - $\frac{1}{4}$ cup chopped fresh cilantro (Optional) - 1 lime
- quartered (Optional)

Instructions

1. Sprinkle shrimp with salt and cayenne pepper. Heat olive oil in a large pan over medium heat. Add the red onion and cook for 1 minute. Add the garlic and ginger and cook for 30 seconds. Add the lime juice and shrimp and cook until shrimp turn pink
2. about 1 minute per side. Transfer shrimp to a small bowl. Pour diced tomatoes
3. mushrooms
4. chicken broth
5. and crushed red pepper into the pan. Cook until mushrooms begin to soften
6. about 5 minutes. Add the coconut milk
7. curry powder
8. fish sauce
9. and Thai basil. Cook until mixture has heated through. Transfer shrimp back to the pan
10. and cook for 1 minute more. Serve with a lime wedge and garnish with cilantro
11. if desired. Cook's Note: If you can't find Thai basil
12. regular basil will do. If you like things on the spicy side
13. adjust the crushed red pepper to your liking.