

Marie Saba

from my kitchen to yours

Coconut Red Curry Shrimp

Ingredients:

- 1 tablespoon extra virgin olive oil
- 1 shallot, sliced into thin rings
- 1 clove garlic, minced
- 1 piece (approx. 2") ginger, peeled and grated
- 2-4 tablespoons mild red curry paste
- 1 pint cherry tomatos
- 1 (13.5-oz.) can coconut milk
- Juice of 1 lime
- 1 pound shrimp, peeled and deveined
- Salt and pepper, to taste
- For garnish: Cilantro leaves, chopped; lime wedges

Instructions:

1 In a large pan, heat the olive oil over medium heat. Add the shallot, garlic and ginger; sauté for about 1 minute, stirring frequently to avoid burning. Add the red curry paste and cook for about 30 seconds, stirring with the other ingredients a few times to avoid burning. Add cherry tomatoes and cook until the skins start to blister and break, about 1 minute. Add the coconut milk and lime juice; stir to combine. Season with salt and pepper

2 Add shrimp and cook until pink, about 5 minutes. Add cilantro and season with salt and pepper if needed. Serve warm with chopped cilantro, lime wedges and simple white rice. Enjoy!

