



# *Coconut Shrimp Curry*

## Ingredients

1 pound extra-large shrimp, peeled and deveined  
1/4 teaspoon salt  
1/4 teaspoon black pepper, freshly ground  
2 tablespoons lemon juice

1 tablespoon cooking oil  
1 medium onion, chopped  
3 cloves garlic, minced  
1 tablespoon fresh ginger, minced  
1/2 teaspoon turmeric  
2 teaspoons ground coriander  
1 teaspoon curry powder  
14.5 oz canned diced tomatoes, not drained  
13.5 oz canned coconut milk  
salt and pepper, to taste  
cooked rice for serving

## Instructions

- In a small bowl, toss the shrimp with salt, pepper, and lemon juice. Cover with plastic wrap and refrigerate for 10 minutes.
- While the shrimp is marinating, heat the oil in a medium size skillet. Add the onion, and cook for 2 or 3 minutes until the onion softens and becomes translucent. Stir in the garlic, ginger, coriander, turmeric and curry powder. Cook for another minute.
- Add the diced tomatoes with juices and all, the coconut milk, stir and bring to a boil. Cook for about 5 minutes stirring occasionally.
- Add the shrimp with the accumulated juices from the marinade and cook for another 2 minutes or until the shrimp is pink and cooked through. Serve over hot rice and enjoy!

**ADAPTED FROM: JO COOKS**