



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 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!

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