

Red Thai Curry Coconut Shrimp

Instructions

1. Add the olive oil to a large nonstick skillet on medium-high heat.
2. Add the curry paste and the white parts of the scallions and sauté for 1 minute until fragrant.
3. Add the shrimp and minced garlic, season with salt, and cook until browned, about 2 minutes.
4. Add the coconut milk and fish sauce and mix well.
5. Let the shrimp simmer for about 2-3 more minutes, until the shrimp is fully cooked.
6. Remove the pan from the heat and mix in the scallion greens and cilantro.
7. Serve over rice or cauliflower rice and enjoy!

Ingredients

- 1 tsp olive oil
- 4 medium scallions, white and green parts separated, chopped
- 1 tbsp Thai red curry paste, or more to taste
- 2 cloves of garlic, minced
- 1 lb shrimp, peeled and deveined
- 6 ounces canned light coconut milk
- 2 tsp Asian fish sauce
- ¼ cup fresh cilantro, chopped
- Salt, to taste
- Extra lime wedges, optional for serving

Grocery List

Produce

- Scallions
- Garlic
- Cilantro
- Limes

Canned Goods/Grocery

- Olive oil
- Thai red curry paste
- Canned light coconut milk
- Asian fish sauce
- Salt

Seafood

- Shrimp