

Main Course

Shrimp Coconut Curry

**Gluten-Free*

This curry is made with basic ingredients and can be varied in so many ways. The coconut milk and the curry powder complement each other in a pleasant and satisfying way.

You'll Need

- 2 teaspoons curry powder
- ½ teaspoon black pepper
- ½ teaspoon salt
- ¼ teaspoon chili powder
- 1 tablespoon olive oil or coconut oil
- 2 jalapenos, seeds removed and chopped
- 5 garlic cloves, minced
- 1, 14 ounce can coconut milk
- 1 tablespoon of corn or potato starch
- 3 tablespoons chopped Italian or Thai basil (optional)
- 2 teaspoons grated or finely chopped fresh ginger
- 1 pound uncooked shrimp (peeled and deveined)
- Cooked rice

Directions

- In a medium bowl combine curry powder, pepper, ¼ teaspoon of salt, and chili powder. Add shrimp and toss to coat. Cover and chill for 1 hour.
- While shrimp is marinating, in a bowl stir together coconut milk, starch and ¼ teaspoon of salt. Set aside.
- Once shrimp has been chilled for an hour, in large skillet heat oil over medium-high heat.
- Add onion, garlic and jalapeno. Cook and stir until fragrant and slightly soft. Then remove mixture from skillet and set aside.
- Next add shrimp to skillet and cook until shrimp turns pink (do not overcook) and then remove from skillet.
- Now add coconut milk mixture to skillet. Cook on medium heat until slightly thickened.
- Then add in both onion and shrimp mixture. Finally add basil and ginger. Heat through. Taste and adjust seasonings as needed.
- Serve over rice.

Play with Your Food

- Use chicken instead of shrimp
- Use vegetables of choice instead of shrimp
- Use a different pepper than a jalapeno
- Add some veggies to the dish
- Add more chili powder

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