



Thai Coconut Curry Shrimp

Adapted from Cooking Light

- 1 teaspoon canola oil
- 1/2 cup chopped onion
- 1/4 teaspoon red curry paste (or more to taste)
- 1/4 cup flaked coconut
- 1 teaspoon sugar (omit if using sweetened coconut)
- 12 ounces large shrimp, peeled and deveined
- 1/3 cup light coconut milk
- 2 teaspoons fish sauce
- 1/4 cup scallions, chopped

Heat oil in a large nonstick skillet over medium high heat. Add onion and cook for five minutes. Add curry paste, coconut, and sugar (if using) and quickly saute until the coconut and onions are deeply colored from the curry paste.

Add the shrimp to the pan and cook for three to five minutes, stirring frequently, until the shrimp is just cooked. Stir in the coconut milk and fish sauce, stir to combine, and remove from the heat. Add the scallions and basil and serve over rice.

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