

Yellow Shrimp Curry

Ingredients:

- ✓ ¼ cup coconut oil
- ✓ 1 medium onion, diced
- ✓ 2 ½ tsp ground ginger
- ✓ 2 tsp turmeric
- ✓ 3 tbsp yellow curry paste
- ✓ 2 large sweet potatoes, peeled and cut into 1 – 1½ inch cubes
- ✓ 2 cans coconut milk
- ✓ 2 tsp fish sauce
- ✓ 1 tbsp brown sugar
- ✓ 1 tbsp corn starch
- ✓ 2 lbs shrimp



Total Time: 45 minutes Servings: 4

Directions:

1. Rinse shrimp twice and let sit in a colander to drain.
2. In a large saucepan, heat coconut oil over medium heat. Add onions and cook until softened, about 5-7 minutes.
3. Add ginger and turmeric and cook until aromatic, about one minute. Add curry paste and stir until fragrant, about 1-2 minutes.
4. Add sweet potatoes and stir until coated. Then add coconut milk and let simmer until potatoes are tender—about 15 minutes.
5. Add fish sauce and brown sugar. Stir and then add shrimp. Cover and cook for 2-3 minutes. Then add cornstarch. Continue cooking until shrimp are fully cooked and curry is slightly thickened.
6. Serve with rice and naan.