



## Thai Shrimp Curry\* ( OP W ) ( HV )

Serving: 1

Non Veg

### *Ingredients*

- -1 tbsp. Green Curry Paste
- - $\frac{1}{2}$  cup Vegetable Stock
- - $\frac{1}{2}$  cup Coconut Milk
- - 4-5. Pre-cooked Shrimp
- -4-5 Broccoli Florets
- -2 tbsp. Cilantro, chopped
- -1 tbsp. Coconut Oil
- - $\frac{1}{2}$  tbsp. Soy Sauce
- -1 tsp Juice of Lime
- -2 tbsp Spring Onion greens, chopped
- - $\frac{1}{2}$  tsp. Crushed Roasted Garlic
- -1 tsp. Minced Ginger
- -1 tsp. Fish Sauce
- - $\frac{1}{2}$  tsp. Turmeric
- -2 tbsp Sour Cream (for topping)

### *Preparation Method*

- -Add 1 tbsp. coconut oil to a pan over medium heat. Once hot, add ginger, garlic, and chopped spring onion.
- -Allow for the ingredients to cook, then add 1 tbsp. green curry paste, turmeric, soy sauce, fish sauce,.
- -Stir together well, then add vegetable broth and coconut milk.
- -Once curry thickens slightly, add broccoli and stir in well. Chop cilantro and add to the pan.
- -Last, add shrimp and mix everything together. Let cook for a few minutes