



## Thai Coconut Shrimp Curry with Kaffir Lime and Bamboo Rice

Total Time: 35-45 minutes    Calories per Serving: 770

Serves: 2 people

Kaffir lime—also called makrut lime—is a variety with a bumpy exterior and dark green leaves that have a magical way of enhancing other flavors around them. They are uniquely fragrant with a citrusy and floral aroma that's perfect in a Thai curry.

USDA recommends cooking shellfish to 145° F.





## 1. Cook Rice

In a small pot over high heat, combine **rice**, **1¼ cups water**, and a **pinch salt**. Bring to a boil, then stir once, cover, reduce heat to low, and cook for 20 minutes. Remove pot from heat. Uncover, fluff with a fork, then cover again and set aside until ready to serve.



## 2. Prepare Ingredients

While rice cooks, trim and discard skin of **ginger** and mince. Peel **onion** and cut into medium dice. Rinse **spinach**. Rinse **tomatoes** and cut into ½-inch dice. Rinse **shrimp** and pat dry with paper towel.



## 3. Make Curry Base

Heat **1 tablespoon canola oil** in a medium pot over medium heat. When oil is shimmering, add **onion** and **ginger** and sauté until softening, about 5 minutes. Add as much **curry paste** as desired and cook, stirring, until toasted, about 1 minute.



## 4. Simmer Curry

Add **coconut milk**, **chicken stock**, **brown sugar**, **fish sauce**, **kaffir lime leaves**, and **tomatoes** to pan with curry base and stir to combine. Increase heat to high and bring to a boil, then reduce heat to medium and simmer until curry is thickened and flavors have melded, about 10 minutes. Taste and add **salt** and **pepper** as needed.






## 5. Cook Shrimp

Season **shrimp** all over with ¼ **teaspoon kosher salt** and **pepper** and add to pan with curry. Increase heat to medium high and cook, flipping halfway through, until shrimp is just pink, about 3 minutes. Add **spinach** and cook, stirring, until wilted, about 30 seconds. Remove pan from heat.



## 6. Plate Curry

Taste **rice** and add **salt** and **pepper** as needed. Divide evenly between 2 shallow bowls and spoon over **curry**. Discard kaffir lime leaves or use as garnish if desired. Serve.

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## Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

For less heat, use only ¼-½ of curry paste.

Kaffir lime leaves are great for flavoring a dish. They can be discarded or used as garnish after cooking but aren't for eating!

## Q- INGREDIENTS

- ¾ cup green bamboo rice
- ¼ ounce inch ginger
- 1 red onion
- 2 ounces baby spinach
- 2 tomatoes
- 12 ounces shrimp
- 1 tablespoon red curry paste
- 2 cans coconut milk
- 8 ounces chicken stock
- 1 tablespoon light brown sugar
- 1 tablespoon fish sauce
- ¼ cup kaffir lime leaves

## 🔪- YOU'LL NEED

- 6" small pot with lid
- 8" medium pot
- 1 tablespoon canola oil
- 1¼ cups water
- kosher salt
- black pepper

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