

Coconut-Lime Shrimp

By Melissa Clark

YIELD 3 to 4 servings

TIME 25 minutes

You can make this gingery, lightly sweet shrimp stew as tangy and spicy as you like by adjusting the amounts of chile and lime juice. Using full-fat coconut milk gives you the richest and most flavorful dish. But light coconut milk will also work, resulting in something brothier and more souplike. Be sure not to overcook the shrimp. As soon as they turn pink, they're done.

INGREDIENTS

2 tablespoons toasted sesame oil
2 shallots, diced
1 to 2 jalapeño or serrano peppers, seeded if you like, minced
1 ¼ teaspoons fine sea salt, plus more to taste
2 tablespoons freshly grated or minced ginger
2 large garlic cloves, finely grated or minced
1 (14-ounce) can unsweetened coconut milk (1 ¾ cups)
½ cup chopped cilantro leaves
1 pound peeled large shrimp
1 tablespoon freshly grated lime zest
1 tablespoon fresh lime juice, plus more to taste
1 teaspoon coconut sugar or light brown sugar
1 teaspoon Asian fish sauce, plus more to taste
Cooked rice, for serving
Lime wedges, for serving

PREPARATION

Step 1

Heat sesame oil in a 12-inch skillet over medium heat. Stir in shallots, jalapeño and a large pinch of salt, and cook until starting to brown, about 6 minutes. Stir in ginger and garlic, and cook until fragrant, about 1 minute longer.

Step 2

Stir in coconut milk, 1/4 cup chopped cilantro and 1 1/4 teaspoons salt. Bring to a simmer and let cook for 2 minutes to blend the flavors.

Step 3

Stir in shrimp, lime zest, lime juice, sugar and fish sauce. Continue to simmer until shrimp are pink and cooked through, about 5 minutes. Taste and add more lime juice, salt or fish sauce, or all three, if needed.

Step 4

Serve over rice, with remaining cilantro and lime wedges on the side.

PRIVATE NOTES

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