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good choices

something good for everyone

## NORMANDY THAI SHRIMP WITH CURRY COCONUT SAUCE



### INGREDIENTS (12 10-OZ. SERVINGS)

40 oz.	Simple Goodness™ Normandy Blend, thawed (10071179035077)
40 oz.	Good Grains™ Thai-Style Red Quinoa & Vegetable Blend, Thawed (10071179035053)
24 oz.	Shrimp, Peeled, Devained
1-3/4 Cup	Seafood, Shrimp, or Clam Broth
1/2 Cup	Butter
1-3/4 Cup	Unsweetened Coconut Milk
4 Tbsp.	Red Curry Paste

### PREPARATION

In a large pan sautee combine the Normandy Blend, Thai-Style Red Quinoa & Vegetable Blend, and shrimp until it reaches 165F stirring often. In a medium pot add seafood broth, butter, coconut milk and red curry paste bring to a simmer 5-10 minutes or until desired thickness. When you reach desired thickness pour over shrimp, grain and vegetable mixture. Fold mixture until well combined and serve.

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