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## Shrimp in Coconut Milk

CONTRIBUTED BY QUICK FROM SCRATCH HERBS &amp; SPICES

ACTIVE:

• FAST

TOTAL TIME:

SERVINGS: 4

*Coconut and cilantro are a popular duo. The herb is a favorite in India and shows up in coconut chutneys and in many of southern India's coconut curries, such as this one. Serve the shrimp with steamed rice, preferably basmati.*

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**1/4 cup cooking oil****2 onions, chopped fine****4 cloves garlic, minced****2 tablespoons minced fresh ginger****2 tablespoons ground coriander****1/4 teaspoon ground cumin****1/4 teaspoon cinnamon****1/8 teaspoon cayenne****1/8 teaspoon turmeric****1 cup drained whole canned tomatoes, cut into 1/2-inch pieces (from a 15-ounce can)****2 1/2 cups canned unsweetened coconut milk (from two 15-ounce cans)****1/2 cup water****1 1/4 teaspoons salt****1 1/2 pounds large shrimp, shelled**

**1.** In a large frying pan, heat the oil over moderately high heat. Add the onions and cook, stirring frequently, until golden, about 5 minutes. Add the garlic and ginger and cook, stirring, for 2 minutes.

**2.** Add the coriander, cumin, cinnamon, cayenne, and turmeric and cook, stirring, for 30 seconds. Add the tomatoes and cook, stirring, for 1 minute. Add the coconut milk, water, and salt and bring to a simmer. Reduce the heat and cook at a low boil, stirring frequently, until thickened, 5 to 10 minutes.

**3.** Add the shrimp to the pan. Reduce the heat to low and bring to a simmer. Cook, stirring occasionally, until the shrimp are just done, 3 to 5 minutes. Remove from the heat and stir in the cilantro. Serve with the lime wedges.

### SUGGESTED PAIRING

Sparkling wines go well with a wide variety of dishes. For an unexpected treat with this exotic curry, serve a good-quality bubbly from California.

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**3/4 cup chopped cilantro**

**Lime wedges, for serving**