

Shrimp Curry

Preparation Time: 10 minutes • Cook Time: 20 minutes

Serves 4 - 6

Spice Packet Contains:

Ground ginger, turmeric, ground cumin,
paprika, salt, almond meal, chili powder

**Extra packet of hot chili powder*

You Will Need:

1 large onion, chopped

3 cloves garlic, crushed

2 tablespoons cooking oil of your choice

2 pounds cooked, peeled and deveined shrimp

2 tablespoons lime or lemon juice

1 can (13.5 oz) coconut milk

8 oz. chopped tomatoes, canned or
peeled (seeded if fresh)

1/4 cup chopped fresh cilantro plus extra sprigs
for garnish if desired

Method:

In a 4 - 5 quart pot, cook the diced onions
in oil until translucent.

Add the garlic and cook for a minute more.

Turn down the heat and add the contents of the larger spice
packet. Cook for another few seconds, stirring constantly.

Add the lemon/lime juice, coconut milk
and tomatoes.

Cook the mixture at a simmer (on lowest heat),
stirring occasionally for about 10 minutes.

**Taste and add extra chili powder, a little at a time,
if you like it hotter.*

Stir in the shrimp and if desired, the fresh cilantro.

Cook for another 2 -3 minutes before serving over Basmati rice.

Enjoy!