

# COCONUT AND LIME CURRY SHRIMP

By: Simply Creative Chef Rob Scott

## Ingredients:

One 14 ounce can unsweetened coconut milk  
1 tablespoon fresh lime juice  
1 tablespoon curry powder  
1 teaspoon minced ginger  
Salt and freshly ground black pepper  
1 pound large shrimp, peeled and deveined  
Lime wedges for serving

## Directions:

- In a large pot, whisk together the coconut milk, lime juice, curry powder and ginger
- Slowly bring to a low boil over low heat
- Simmer until slightly reduced and thickened, about 7 to 10 minutes – taste for seasoning and add salt and/or pepper if needed
- Add the shrimp and simmer, covered, until the shrimp are fully cooked, about 12 to 15 minutes
- Transfer the curry to a serving bowl and serve with lime wedges

Yields 6 servings