

Easy Coconut Shrimp Curry

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Servings: 4

1 teaspoon garam masala
1/2 teaspoon ground cumin
1/2 teaspoon turmeric (or
curry powder)
3/4 teaspoon salt
1/4 teaspoon red chili
powder
1 1/2 tablespoons oil,
divided

1 pound peeled jumbo-size
shrimp, tails on or off
SAUCE

1 tablespoon cooking oil
1 tablespoon butter
1 onion, finely chopped
5 cloves garlic, minced
2 teaspoons ginger, minced
1 1/2 teaspoons garam
masala
1 1/2 teaspoons ground
cumin
1 teaspoon ground
coriander
1 teaspoon turmeric powder
or curry powder
1 can (14 ounce) crushed
tomatoes
1/2 to one teaspoon red chili
powder (to taste)
1 teaspoon salt
1 1/2 teaspoons brown
sugar
1 can (13.5 ounce) coconut
milk or coconut cream
2 tablespoons freshly
chopped cilantro (for
garnish)

Preparation Time: 10 minutes

Cook Time: 12 minutes

For the shrimp: In a bowl, combine the spices.
Toss the shrimp with the spices and one
tablespoon of oil. Set aside.

In a large skillet over medium-high heat, heat 1/2
tablespoon of cooking oil. Sear the shrimp for
only 1 minute on each side. Transfer the shrimp
to a plate. Set aside.

For the sauce: Heat the remaining oil and butter
in a large pan or skillet over medium-high heat.
Fry the onion until soft (about 3 minutes),
scraping up any browned bits left over from the
shrimp on the bottom of the pan.

Add the garlic and ginger. Saute' until fragrant,
about 1 minute. Add the garam masala, cumin,
ground coriander and turmeric. Cook, stirring
occasionally, until fragrant, about 20 seconds.

Add the crushed tomatoes, chili powder, salt,
sugar and coconut milk. Let simmer until slightly
thickened, about 4 minutes.

Stir in the shrimp. Let cook until the shrimp is
fully done and warmed through, about 1 minute
longer.

Remove from the heat immediately. Garnish
with chopped cilantro.

Serve with fresh garlic butter rice and
homemade naan bread to mop up the curry
sauce.

Per Serving (excluding unknown
items): 134 Calories; 12g Fat
(76.3% calories from fat); 1g
Protein; 7g Carbohydrate; 1g
Dietary Fiber; 8mg Cholesterol;
986mg Sodium. Exchanges: 0
Grain(Starch); 0 Lean Meat; 1
Vegetable; 2 1/2 Fat; 0 Other
Carbohydrates.