

Let's Get Together Thai Shrimp

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Servings: 2

Preparation Time: 20 minutes

Cook time: 15 minutes

3/4 pound uncooked medium shrimp, peeled and deveined

1/4 teaspoon salt

1/4 teaspoon pepper

2 tablespoons lime juice, divided

1 shallot, chopped

1 teaspoon fresh gingerroot, minced

1 clove garlic, minced

1 tablespoon olive oil

10 cherry tomatoes, halved

1/2 cup fresh mushrooms, sliced

1/2 cup reduced-sodium chicken broth

1/2 cup light coconut milk

1 teaspoon curry powder

1/2 teaspoon crushed red pepper flakes

2 tablespoons salted cashews, chopped

2 tablespoons fresh cilantro, minced

Sprinkle the shrimp with salt, pepper and one teaspoon of the lime juice.

In a large skillet, saute' the shallot, ginger and garlic in oil for 1 minute.

Add the shrimp. Cook and stir for 1 to 3 minutes or until the shrimp turn pink. Remove with a slotted spoon and set aside.

Add the tomatoes, mushrooms, broth, coconut milk, curry powder, pepper flakes and remaining lime juice to the skillet.

Bring to a boil. Reduce heat and simmer, uncovered, for 8 to 10 minutes or until the mushrooms are tender and the sauce is slightly reduced, stirring occasionally.

Add the shrimp and heat through.

Garnish with the cashews and cilantro.

Per Serving (excluding unknown items): 130 Calories; 10g Fat (64.3% calories from fat); 2g Protein; 11g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 292mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 1/2 Fruit; 2 Fat.