

Thai Shrimp Curry

Food Network Magazine - October 2020

Servings: 4

1 package (8 ounce) rice noodles
2 tablespoons vegetable oil
1 tablespoon fresh ginger, finely chopped
3 cloves garlic, minced
4 scallions, chopped
Kosher salt
2 tablespoons Thai red curry paste
1 can (14 ounce) Thai unsweetened coconut milk
2 teaspoons fish sauce
1 tablespoon sugar
1 bag (12 ounce) frozen stir-fry vegetables
1 pound large shrimp, peeled and deveined
fresh cilantro (for serving)
lime wedges (for serving)

Preparation Time: 35 minutes

In a saucepan, cook the noodles according to package directions.

Meanwhile, in a large skillet over medium heat, heat the oil. Add the ginger, garlic, scallions and a pinch of salt. Cook, stirring, until starting to soften, 2 to 3 minutes. Add the curry paste. Stir to coat. Add the coconut milk, whisking as you pour. Stir in the fish sauce and sugar. Add 3/4 cup of water. Bring to a simmer. Cook, whisking occasionally, until thickened, 6 to 8 minutes.

Add the frozen vegetables to the skillet. Cook, stirring, until warmed through, 3 to 4 minutes. Add the shrimp. Cook, stirring and flipping occasionally, until just pink, 4 to 5 minutes.

Divide the noodles among the bowls. Top with the shrimp curry and sprinkle with cilantro.

Serve with the lime wedges.

Per Serving (excluding unknown items): 278 Calories; 2g Fat (7.9% calories from fat); 24g Protein; 38g Carbohydrate; 1g Dietary Fiber; 173mg Cholesterol; 178mg Sodium. Exchanges: 2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.