



**Foodicious**  
RECIPES

# Shrimp curry with Coconut

## Ingredients

- 2 tablespoons neutral oil (like canola or vegetable)
- 1 pound large shrimp (peeled and deveined; 21/25 count)
- 2 garlic cloves, minced
- 2 slices fresh ginger
- ½ to 1 can Thai red curry paste (4 oz/115g can — use half for mild heat)
- 2 teaspoons brown sugar (or palm sugar)
- 1 medium onion, cut into wedges or large dice
- ½ red bell pepper, thinly sliced
- 1 can (13.5 oz) full-fat coconut milk
- Salt, to taste (optional, especially if using less curry paste)
- Fresh cilantro, for garnish (optional)

## Instructions

1. Heat a wok or large skillet over medium-high heat. Add 1 tablespoon of oil and swirl to coat. Add the shrimp in a single layer and sear for 30 seconds on one side. Stir-fry for another 30 seconds until the shrimp are about 75% cooked (mostly opaque). Remove from the pan and set aside.
2. Lower heat to medium and add the remaining 1 tablespoon of oil. Add garlic and ginger, and sauté for 30 seconds until fragrant.
3. Turn the heat to medium-high, stir in the red curry paste, and cook for 1 minute. Add brown sugar, then toss in the onion and red bell pepper. Cook for 2 minutes, stirring frequently.

4. Pour in the coconut milk and bring to a gentle simmer (not a boil). Simmer for 2 minutes to thicken the sauce slightly and soften the onions.
5. Return the shrimp to the pan and cook for 1 more minute, just until fully cooked through. Taste and adjust salt, if needed.
6. Garnish with fresh cilantro (optional) and serve hot with steamed rice or noodles.