

SPRING

Thai Green Shrimp Curry

This recipe adapted from The Best of Fine Cooking: Fresh and Quick 2010 magazine, number 37, p.61. This is fresh and filling, perfect for spring.

- 1 14-oz. cans unsweetened coconut milk, **unshaken**
- 1/4 cup Thai green curry paste
- 2 1/2 Tbs. fish sauce
- 1 tsp. packed brown sugar
- 2 lbs. shrimp, shelled and deveined
- 1 cup basil leaves, torn into bite-size pieces
- 2 cups frozen green peas

Spoon 1/2 cup of the thick coconut cream from the top of the can of coconut milk into a large saucepan and heat over medium heat. Add the curry paste and cook, whisking constantly, until heated through and smooth (2-3 mins). Whisk in remaining coconut milk and bring to a boil over high heat, whisking frequently. Reduce the heat to low, add the fish sauce and sugar and simmer gently for 5 minutes, whisking occasionally.

Increase the heat to medium high, stir in the shrimp and cook, stirring occasionally, just until the shrimp are opaque throughout (2-3 mins). Stir in the basil and peas and cook, stirring, until heated through (1 min).

Serving suggestion: Serve over jasmine rice and with garlic naan. Mint Lemonade Freeze also compliments the mildly spicy curry.