

Thai Curry Shrimp

Yield: 4 servings

2 Tablespoons Olive Oil or enough oil to cover bottom of the pan
½ cup sliced onions
1 red medium, yellow and orange bell pepper (julienne sliced)
1 Tablespoon minced garlic
2 Tablespoons Thai Red Curry Paste
2 Tablespoon Indian Curry Powder
1 (14 ounce) can of coconut milk
1 Teaspoon Light Brown Sugar
1 lb large salt water shrimp (peeled and deveined)
1 Tablespoon Lennox Seasoning
Salt & Pepper - To taste
1 Tablespoon Fresh Culantro, chopped
2 Tablespoon Fresh Cilantro, chopped (save a sprig for garnish)

Season shrimp with Lennox Seasoning, salt and black pepper, to taste. Set aside.

In a large sauté pan, heat oil over medium heat. Add the onions, bell peppers, curry powder and garlic.

Cook for approximately 2-3 minutes until slightly softened.

Stir in the red curry paste and cook for approximately 1 minute.

Add the brown sugar and coconut milk and bring to a boil.

Cook for about 2 more minutes. It will thicken slightly.

Then add the shrimp and stir occasionally for about 2 minutes.

Shrimp will be cooked when they turn pink.

At the end of the cooking process, add fresh herbs and plate with Jasmine (Thai styled) rice.

It's time to enjoy a delicious meal with your friends or family!

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