

Shrimp in Coconut Sauce

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This is a Thai-inspired entrée that's creamy, sweet, and deliciously satisfying. For those afraid of the intense curried flavors of similar Eastern dishes, this one is a must-try; it's lighter on the spice and easy to digest. Makes 4 servings.

Ingredients:

- 1 cup unsweetened coconut milk
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- ¼ teaspoon sea salt
- 1/8 teaspoon cayenne pepper
- 2 tablespoons olive oil
- 1 pound medium uncooked shrimp, peeled and deveined
- ½ cup chopped onion
- 4 cloves garlic, minced
- 2 cups chopped asparagus
- 2 cups chopped mushrooms
- 2 cups cooked rice
- ¼ cup chopped fresh cilantro

Directions:

1. In a small bowl, whisk together coconut milk, fish sauce, sugar, salt, and cayenne. Set aside.
2. Heat olive oil in a large skillet over medium heat; add shrimp and cook until pink, about 3 minutes. Remove and set aside.
3. Add onions and garlic to skillet; cook 2 minutes, stirring, until fragrant. Add asparagus and mushrooms and cook 2 minutes, until slightly browned. Return cooked shrimp back to skillet and add coconut milk mixture; bring to a boil over high heat, reduce to a simmer, and cook until thickened, 2 to 3 minutes.
4. Serve over cooked rice and topped with fresh cilantro.

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