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EASY RED CURRY SHRIMP

BY TASTES OF THAI KITCHEN
MCCORMICK & CO. | HUNT VALLEY, MD

Recipe Details

Simple and versatile, this easy curry recipe is a great global crowd pleaser that was made to personalize. Add vegetables and a grain for a full meal!

For the Easy Red Curry Shrimp:

1. In a medium bowl, whisk together coconut milk, curry paste, fish sauce, lime juice and salt. Set aside.
2. In a large skillet, heat the oil on high. Sear shrimp on each side, removed from pan when finished and hold.
3. Add curry sauce to skillet and bring to boil. Reduce heat to medium and cook, stirring occasionally until slightly thickened. Return shrimp to sauce.

For Serving:

1. Serve over rice or noodles.

RECIPE TYPE: ENTREES

CUISINE: THAI

NUTRITION INFORMATION (PER SERVING)

CALORIES: 290

SODIUM: 1200 MG

CARBOHYDRATES: 6 G

PROTEIN: 17 G

MAIN RECIPE | INGREDIENTS | SERVES 4

1 CAN **THAI KITCHEN® COCONUT MILK**, 13.66 OZ CAN
 2 TABLESPOONS **THAI KITCHEN® RED CURRY PASTE**
 1 TEASPOON **THAI KITCHEN® PREMIUM FISH SAUCE**
 1 TABLESPOON LIME JUICE, FRESHLY SQUEEZED
 1/2 TEASPOON KOSHER SALT
 1 TABLESPOON VEGETABLE OIL
 16 OUNCES SHRIMP, 21-24CT, PEELED, DEVEINED