



cara price

GREEN CURRY SHRIMP

INGREDIENTS

- 2 pounds shrimp, peeled & deveined
- 3 tablespoons coconut oil
- 2 tablespoons olive oil (or enough to coat potatoes)
- 1 tablespoon sesame oil
- 3 japanese sweet potatoes
- salt & pepper to taste for potatoes

For the sauce:

- 2 stalks lemongrass, rough chopped
- 2 jalapeños, seeded & rough chopped
- 4 cloves garlic
- 1" piece of ginger, peeled & rough chopped
- 1 can full fat coconut milk
- 1/2 cup chicken or veggie broth
- 1/2 cup cilantro, rough chopped
- 1 tablespoon each: lime juice & fish sauce
- 1 teaspoon each: cumin, coriander & garam masala
- 1/4 teaspoon red pepper flakes

For the shrimp seasoning:

- 1 tablespoon each: arrowroot flour & dried basil
- 1 teaspoon salt
- 1/2 teaspoon each: pepper & garam masala

DIRECTIONS

preheat oven to 425. peel & cube sweet potatoes. toss with olive oil, salt & pepper & bake for 20 minutes.

Place all the ingredients for the sauce into the jar of a high speed blender & puree until smooth. set aside.

combine spices for shrimp in a large bowl & toss shrimp until well coated. {make sure any excess moisture has been dried off, if your shrimp are too moist, the sauce will be not thicken}

in a large sauté pan, heat coconut & sesame oils over medium-high. sauté shrimp for 2 minute, stirring almost constantly. pour curry sauce over shrimp & cook on medium heat for 5 minutes until the shrimp have just turned pink.

serve shrimp & sauce immediately over sweet potatoes.