

THAI SHRIMP CURRY

Ingredients:

- 6 T. peanut oil
- 1 white onion, chopped
- ½ c. chopped shallots
- 1 c. carrots, julienned
- 2 colorful bell peppers, cut in strips
- 2 Fresno peppers, seeded and sliced in rings
- ¼ c. red curry paste
- 2 tsp. curry powder
- 6 garlic cloves, crushed
- 2" ginger, grated
- 1 lb. raw shrimp, shelled and deveined
- 4 eggs
- 2 tsp. soy sauce
- 1 13.5 oz. can coconut milk
- ¼ c. fish sauce
- ½ tsp. freshly ground black pepper
- 4 c. cooked Jasmine rice
- ½ c. green onion, sliced
- ¼ c. fresh cilantro, chopped
- ¼ c. peanuts, chopped
- ½ lime



Directions:

- 1) Heat oil in wok over medium-high heat and stir-fry onion, shallots, carrots, and peppers for 5 minutes.
- 2) Add the curry paste, curry powder, garlic, and ginger, and stir together for 1 minute.
- 3) Add shrimp to the middle of the wok and cook, turning, until all are pink and cooked through.
- 4) Whisk the eggs with the soy sauce and cook in the center of the wok, until set.
- 5) Stir the coconut milk into everything in the wok. Simmer for 5 minutes.
- 6) Remove from heat and season with fish sauce and black pepper.
- 7) Toss the green onion into the cooked rice.

Serve the curry over the rice, topped with fresh cilantro, peanuts, and squeezes of fresh lime.