

# SPOTLIGHT RECIPE



## Indian Shrimp Curry

- Heat the oil in a large skillet over medium heat; cook the onion in the hot oil until translucent, about 5 minutes. Remove the skillet from the heat and allow it to cool slightly, about 2 minutes.
- Add the garlic, ginger, cumin, turmeric, paprika and chili powder to the onion and stir over low heat. Pour the tomatoes and coconut milk into the skillet; season with salt.
- Cook the mixture at a simmer, stirring occasionally, about 10 minutes. Stir in the shrimp; cook for 5 minutes.
- Add the fresh cilantro and cook another 1 minute before serving.

## Ingredients

Makes 4 servings

- 2 tablespoons canola oil
- 1/2 sweet onion, minced
- 2 cloves garlic, chopped
- 1 teaspoon ground ginger
- 1 teaspoon ground cumin
- 1 1/2 teaspoons ground turmeric
- 1 teaspoon paprika
- 1/2 teaspoon red chili powder
- 1 can chopped tomatoes, 14 1/2 ounces
- 1 can coconut milk, 14 ounces
- 1 teaspoon salt
- 1 pound raw shrimp, peeled
- 2 tablespoons fresh cilantro, chopped

Side dishes

- Basmati Rice
- Steamed Cauliflower and Broccoli

