



## SPOTLIGHT RECIPE

# CURRY SHRIMP

As the name suggests, this is a dish prepared with shrimp (locally also referred to as prawn), typically cooked in a thick sauce of a yellow hue. Among other ingredients are grated coconut, turmeric, cumin, coriander, chili, onion, garlic, tamarind, vinegar, sugar and salt. It is usually accompanied by white rice.

**SERVES 6**

### INGREDIENTS

- 1 1/4 teaspoons oil, canola
- 1/4 cup, 2 1/2 teaspoons onions, yellow, fresh, julienne sliced
- 1/2 teaspoon spice, turmeric
- 1 teaspoon spice, curry powder, madras
- 1 pound, 8 ounces shrimp, 21/25, Jumbo, P&D, tail on, raw, frozen
- 1 1/4 teaspoon base, vegetable, gluten-free, Knorr
- 1 cup, 3 tablespoons, 1/2 teaspoon water
- 1 teaspoon garlic cloves, peeled, fresh, chopped

### DIRECTIONS

Heat a pot over medium heat, add oil and onions. Cook for 5 minutes.

Add the turmeric and curry powder and garlic; cook for an additional 5 minutes.

Add the shrimp and vegetable base; stir the pot constantly.

Add the water and bring the pot to a simmer, reduce the heat and let cook for 10 minutes.

Remove the pot from the heat and keep hot until ready to serve.

#### Side dishes

Steamed Rice

Lentil Coconut Curry

