



Fast! Pumpkin-Coconut Curry & Wild Shrimp

Over Rice



20-30min



2 Servings

This quick Thai curry doesn't compromise on its restaurant-quality flavor. Silky pumpkin purée blends with coconut milk and red curry paste to make a creamy and lightly spiced sauce that coats sweet and tender shrimp. Fish sauce, a traditional ingredient, adds complex saltiness to the curry, while fresh cilantro and lime are vibrant garnishes.

What we send

- 5 oz jasmine rice
- 1 green bell pepper
- 1 yellow onion
- $\frac{3}{4}$ oz coconut milk powder^{7,15}
- 10 oz pkg wild caught shrimp²
- 1 oz Thai red curry paste⁶
- 15 oz can pumpkin purée
- $\frac{1}{2}$ oz fish sauce⁴
- $\frac{1}{4}$ oz fresh cilantro
- 1 lime

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

Shellfish (2), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 13g, Carbs 83g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1 $\frac{1}{4}$ cups water**, and **$\frac{1}{2}$ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Halve **onion**, then cut into 1-inch pieces.

In a liquid measuring cup, combine **coconut milk powder**, **$\frac{3}{4}$ cup hot tap water**, and **1 teaspoon sugar**; whisk until smooth. Set coconut milk aside until step 5.

Rinse **shrimp** and pat dry.



3. Start curry

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers and onions**; season with **salt** and **pepper**. Cook, stirring, until crisp-tender and lightly browned, 3-4 minutes. Add **curry paste** and **$\frac{1}{2}$ cup pumpkin purée** (save rest for own use); cook, stirring, until pumpkin is golden brown and fragrant, 2-3 minutes.



4. Add coconut milk & shrimp

To same skillet, stir in **coconut milk mixture** and **$\frac{1}{2}$ teaspoon fish sauce**, scraping up any browned bits from the bottom. Bring to a boil.

Add **shrimp** to skillet, reduce heat to medium-low, and stir until cooked through, 2-3 minutes. Season to taste with **additional fish sauce** and/or **salt**.



5. Prep cilantro & lime

Tear **cilantro leaves** from stems; discard stems. Cut **lime** into wedges.



6. Finish & serve

Stir **half of the cilantro leaves** into **curry**. Fluff rice with a fork. Serve **shrimp & pumpkin curry** over **rice**. Garnish with **remaining cilantro** and **lime wedges**. Enjoy!