



## 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<sup>7,15</sup>
- 10 oz pkg wild caught shrimp<sup>2</sup>
- 15 oz can pumpkin purée
- $\frac{1}{2}$  oz fish sauce<sup>4</sup>
- $\frac{1}{4}$  oz fresh cilantro
- 1 lime
- 1 oz Thai red curry paste<sup>6</sup>

## 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!