

# DINNERLY



## Low-Cal Korma Curry with Large Shrimp over Jasmine Rice



ca. 20min



2 Servings

Is this korma calling your name? We're pretty sure we heard it right. This Indian staple boasts a fragrant, creamy curry sauce thanks to coconut milk powder, tomato paste, and a healthy dose of garam masala. Succulent shrimp, tender peas, and jasmine rice will soak it right up. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg shrimp <sup>2</sup>
- 2 (¾ oz) coconut milk powder <sup>7,15</sup>
- ¼ oz garam masala
- 6 oz tomato paste
- 5 oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- sugar
- apple cider vinegar (or white wine vinegar)

## TOOLS

- small saucepan
- microplane or grater
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 540kcal, Fat 13g, Carbs 73g, Protein 33g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

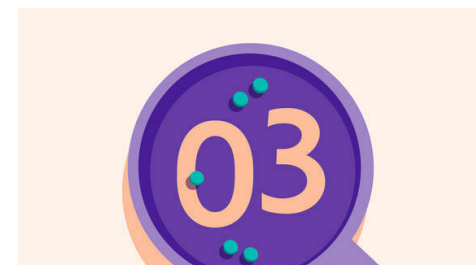


### 2. Prep ingredients

Finely grate **1 teaspoon garlic**.

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary); season all over with **salt** and **pepper**.

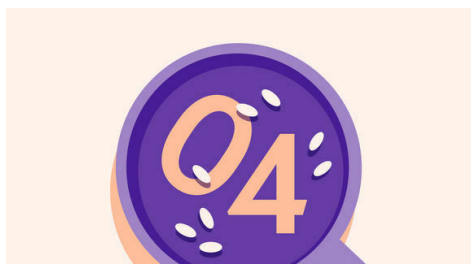
In a liquid measuring cup, combine **coconut milk powder** with **1 cup hot tap water**.



### 3. Cook shrimp & aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp** and cook until pink, flipping halfway through cooking time, about 3 minutes.

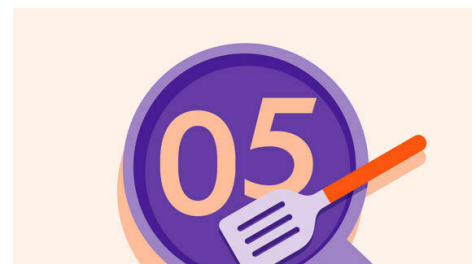
Add **grated garlic**, **garam masala**, and **1 heaping tablespoon tomato paste**. Cook until tomato paste turns brick red and aromatics are fragrant, 1–2 minutes.



### 4. Build broth & add peas

Add **coconut milk** to skillet with **shrimp** and bring to a simmer. Reduce heat to low and simmer, stirring, until sauce has thickened, about 2 minutes.

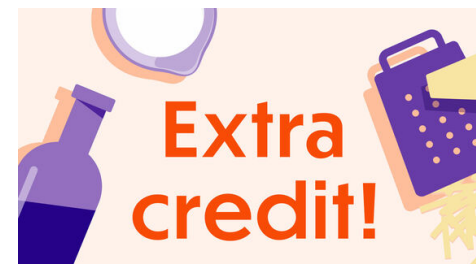
Add **peas** and cook until heated through, about 2 minutes more.



### 5. Finish & serve

To same skillet, stir in **½ teaspoon sugar** and **1½ teaspoons vinegar**. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **shrimp korma curry** over **rice**. Enjoy!



### 6. Lime to the rescue!

Don't have vinegar? Add a squeeze of lime instead. A sprinkle of cilantro leaves over top before serving wouldn't hurt either.