

MARLEY SPOON



Peak Season! Pumpkin-Coconut Shrimp Curry

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
- ¾ oz coconut milk powder ^{2,5}
- 10 oz pkg shrimp ³
- 1 oz Thai red curry paste ⁴
- 15 oz can pumpkin purée
- ½ oz fish sauce ¹
- ¼ oz fresh cilantro
- 1 lime

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- medium skillet

Cooking tip

It's peak season for pumpkin, which means they're at their most delicious!

Allergens

Fish (1), Milk (2), Shellfish (3), Soy (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 13g, Carbs 82g, Protein 32g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ 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, ¾ 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 **½ 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 **½ 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!