



Green Curry Shrimp

with Eggplant, Zucchini and Jasmine Rice



30-40min



2 Servings

Green curry paste is a great solution for packing flavor into a quick weeknight meal. Once you've mastered the steps, it comes together easily. First, spoon the solid top (cream) of the coconut milk to fry with the curry paste until it releases its aromas. Continue cooking until the oil separates from the cream. This process is called "splitting," where you'll see the fat forming cracks in your...

What we send

- lime
- jasmine rice
- eggplant
- zucchini
- fresh cilantro
- coconut milk ¹⁵

What you need

- coarse salt
- sugar

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 640kcal



1. Cook rice

Combine rice and 1 $\frac{3}{4}$ cups water in a small saucepan. Add a pinch of salt and bring to a boil. Lower heat, cover and simmer until rice is cooked and water is absorbed, about 20 minutes.



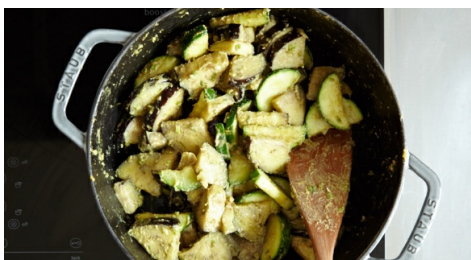
2. Prepare vegetables

Trim ends from zucchini & eggplant. Cut zucchini in 1/2 lengthwise then into 1/2 inch slices. Cut eggplant into 1/2 inch slices then cut each slice into 1/4s or 1/8ths. Remove cilantro leaves from stems, finely chop stems. Scoop off top third of coconut milk.



3. Start curry

Heat 1 tablespoon oil in a pot over medium. Add curry paste, cilantro stems and solid top of coconut milk and cook, stirring, until reduced and oils separate out, about 5 minutes.



4. Add vegetables

Add zucchini and eggplant and season with salt. Raise heat to medium high and cook, stirring until vegetables begin to soften, about 5 minutes.



5. Add coconut milk



Add fish sauce, 2 teaspoons sugar and rest of coconut milk, bring to a simmer, partially cover, and cook until vegetables are tender, about 5 minutes.



6. Add shrimp

Stir in shrimp and 1/4 cup of water and simmer just until shrimp is cooked through, about 3 minutes. Cut lime into wedges. Finely chop cilantro leaves. Stir cilantro into curry and serve over rice with a squeeze of lime juice. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**