



Thai Shrimp & Vegetable Curry

with Jasmine Rice



30-40min



2 Servings

If you're a fan of Thai food, there's a good chance you have your favorite take-out on speed dial. But instead of ordering in, why not make it at home? In this homemade take on Thai-style curry, we combine coconut milk, red curry, and aromatic ginger. A colorful array of veggies like bell pepper, broccoli, and sweet potato add a ton of flavor and texture, and fluffy jasmine rice is perfect for soaking it all up.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 sweet potato
- 1 bell pepper
- ½ lb broccoli
- 10 oz pkg shrimp ²
- 2 (¾ oz) coconut milk powder ^{7,15}
- 1 oz Thai red curry paste ⁶
- 2 oz tamari soy sauce ⁶
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium Dutch oven or pot

Allergens

Shellfish (2), 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 690kcal, Fat 14g, Carbs 107g, Protein 37g



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 heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep veggies

Meanwhile, finely chop **2 teaspoons each of garlic and peeled ginger**. Scrub **sweet potato**, then cut into 1-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch strips. Cut **broccoli** into 1-inch florets, if necessary. Pat **shrimp** very dry.

In a small bowl, stir to combine **all of the coconut milk powder** and **1 ½ cups hot tap water**.



3. Cook peppers

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **peppers** and cook, stirring, until slightly tender and charred around the edges, about 5 minutes. Stir in **chopped garlic and ginger** and **red curry paste**; cook until fragrant, about 1 minute.



4. Simmer curry

Add **sweet potatoes, broccoli**, and **coconut milk**; stir to combine. Bring to a boil. Reduce heat to a simmer and partially cover. Cook, stirring occasionally, until sweet potatoes are tender and **sauce** is slightly thickened, 8-10 minutes. Add **shrimp**; cook until curled, 3 minutes more.

Off heat, stir in **1 tablespoon tamari** and **1 teaspoon sugar**. Season to taste.



5. Finish & serve

Pick **mint leaves** from stems; tear leaves and discard stems. Fluff **rice** with a fork.

Serve **shrimp and vegetable curry** over **rice** and garnish with **mint**. Enjoy!



6. Rate your plate!

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