

MARLEY SPOON



Thai Pumpkin-Coconut Curry with 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
- 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

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!