



Coconut Shrimp Masala

with Basmati Pilaf & Cucumber Salad



20-30min



2 Servings

Thanks to quick-cooking shrimp, this dish comes together in no time at all! We take some help from a quality garam masala, which is an Indian seasoning that translates to "warm spice blend." It's full of warm spices, but not spicy. Fresh aromatics like garlic, ginger, and onion brighten up the dish, while a crisp cucumber salad is the perfect counterbalance to the nutty basmati rice and fragrant coconut shrimp.

What we send

- 1 oz fresh ginger
- garlic (use 1 large clove)
- 1 medium red onion
- 5 oz basmati rice (use 1 cup)
- ¼ oz fresh cilantro
- 1 cucumber
- garam masala (use 3½ tsp)
- ½ oz unsweetened, shredded coconut ¹⁵
- 1 pkt vegetable broth concentrate
- 10 oz shrimp ²

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 23g, Carbs 94g, Proteins 31g



1. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Finely chop **1 large garlic clove**. Halve and thinly slice **all of the onion**, then finely chop ⅓ of the sliced onions.



2. Cook rice

Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **half of the chopped onions**; cook, stirring, until browned, about 3 minutes. Add **1 cup of the rice** and cook, stirring, about 1 minute. Add **1½ cups water** and a **pinch of salt**. Bring to a boil. Cover, reduce heat, and simmer until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



3. Make cucumber salad

While **rice** cooks, chop **cilantro stems and leaves** together. Trim and peel **cucumber**. Halve lengthwise, scoop out seeds, and thinly slice crosswise. In a medium bowl, combine **cucumbers, cilantro**, and **remaining chopped onions**. Season to taste with **salt** and **pepper**.



4. Sauté aromatics

Heat **2 tablespoons oil** in a medium skillet over high. Add **sliced onions** and cook, stirring occasionally, until browned, about 3 minutes. Add **chopped ginger** and **garlic**; cook, stirring, until fragrant, about 1 minute. Stir in **3½ teaspoons garam masala** and cook until fragrant, about 1 minute.



5. Add coconut & broth

Stir in **coconut** and cook until lightly toasted, about 1 minute. Add **broth concentrate, 1 cup water**, and **¼ teaspoon each of salt and pepper**. Bring to a boil, then reduce heat to medium and cook, stirring occasionally, until slightly reduced and flavors blend, 5–7 minutes.



6. Finish & serve

Add **shrimp** to **sauce** and cook over medium-high heat, stirring occasionally, until shrimp are curled and cooked through, 3–5 minutes. Fluff **rice pilaf** with a fork, spoon **rice** into bowls, and top with **coconut shrimp masala** and **cucumber salad**. Enjoy!