



## 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 blend, which is an Indian blend 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 pillowy rice and tender shrimp.



## What we send

- 1 oz fresh ginger (use half)
- garlic
- 1 medium red onion
- 5 oz basmati rice
- ¼ oz fresh cilantro
- 1 cucumber
- ¼ oz garam masala
- ½ oz unsweetened shredded coconut <sup>15</sup>
- 1 pkt seafood broth concentrate <sup>2,4</sup>
- 10 oz pkg shrimp <sup>2</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- small saucepan
- medium skillet

## Allergens

Shellfish (2), Fish (4), Tree Nuts (15).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 23g, Carbs 80g,  
Proteins 34g



### 1. Prep ingredients

Peel and finely chop **half of the ginger** (save rest for own use). Finely chop **1 teaspoon garlic**. 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 **rice** and cook, stirring, about 1 minute. Add **1½ cups water** and **a pinch of salt**; bring to a boil. Cover and simmer over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 6.



### 3. Prep cucumber salad

Meanwhile, coarsely chop **cilantro stems and leaves** together. Trim ends from **cucumber**, then halve lengthwise 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 **ginger** and **garlic**; cook, stirring, until fragrant, about 1 minute. Add **all of the garam masala** and cook, stirring, until fragrant, about 1 minute.



### 5. Add coconut & broth

Stir in **coconut** and cook over medium-high heat until lightly toasted, about 1 minute. Add **shrimp broth concentrate**, **¾ cup water**, and **¼ teaspoon each of salt and pepper**. Bring to a boil, then reduce heat to medium and cook until slightly reduced and thickened, 5-7 minutes.



### 6. Finish & serve

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