

Garam Masala Shrimp

with Garlic-Spinach Rice & Toasted Coconut Flakes

The secret to this recipe's delicious depth is the classic Indian spice blend known as garam masala—traditionally a mix of warming and earthy spices like cinnamon, cardamom and peppercorns. Along with peppery nigella seeds, we're using the complex blend to coat shrimp, which we're then cooking in a coconut milk sauce. To accompany these lively flavors, we're infusing rice with sautéed garlic, and then mixing it with cooked spinach, for a gorgeous and flavorful way to soak up the sweet and savory sauce. We're sprinkling toasted coconut flakes on top for irresistible crunch.



Ingredients

- 1½ Pounds Shrimp
 - 1 Cup Jasmine Rice
 - 1¾ Cups Coconut Milk
 - 3 Cloves Garlic
 - 1 Lime
 - 1 Red Onion
 - ½ Pound Spinach
 - 1 Bunch Cilantro
- Knick Knacks**
- 1 1-Inch Piece Ginger
 - ¼ Cup Dried Coconut Flakes
 - 1 Tablespoon Shrimp Spice Blend
(Garam Masala & Nigella Seeds)

Makes 4 Servings
About 700 Calories Per Serving
Prep Time: 15 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic and ginger. Peel and small dice the onion. Pick the cilantro leaves off the stems; discard the stems. Quarter the lime. Pat the shrimp dry with paper towels; place in a bowl. Season the shrimp with salt, pepper and **half the spice blend**; toss to coat and set aside to marinate.

2



Cook the rice:

In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **rice, a big pinch of salt and 2 cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

3



Toast the coconut flakes:

While the rice cooks, heat a large, dry, high-sided pan (or pot) on medium until hot. Add the **coconut flakes**. Cook, stirring occasionally, 3 to 5 minutes, or until golden brown and fragrant. Transfer to a plate. Wipe out the pan.

4



Cook & drain the spinach:

While the rice continues to cook, in the pan used to toast the coconut flakes, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Wipe out the pan.

5



Make the sauce:

While the rice continues to cook, in the pan used to cook the spinach, heat 2 teaspoons of olive oil on medium until hot. Add the **onion, ginger and remaining spice blend**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant. Add the **coconut milk** (shaking the can just before opening); season with salt and pepper. Simmer, stirring occasionally, 2 to 3 minutes, or until heated through. (Be careful not to boil the sauce, as the coconut milk may separate.)

6



Finish & serve your dish:

Add the **marinated shrimp** to the pan of sauce; season with salt and pepper. Simmer, stirring occasionally, 4 to 6 minutes, or until the shrimp are opaque and cooked through. Remove from heat and season with salt and pepper to taste. While the shrimp cook, stir the **chopped spinach** into the pot of **cooked rice**; season with salt and pepper to taste. Divide the **cooked shrimp and sauce** and **finished rice** between 4 bowls. Garnish with the **toasted coconut flakes, cilantro and lime wedges**. Enjoy!