

# Red Curry & Coconut Shrimp Stir-Fry

with Rice Noodles & Pea Shoots

Thai curries are known for their incredible combination of heady spice, sweet broth and tart notes of citrus. Here, we're making a quick cooking stir-fry that combines all those incredible flavors. Our dish gets its rich, smooth flavor from coconut milk, which perfectly balances the tangy heat of red curry paste (typically made from ground lemongrass, Thai ginger and red chile peppers). Tender rice noodles and succulent shrimp are quickly simmered in the sauce, infusing them with all that complex flavor. For a seasonal twist, we're garnishing our noodles with the delicate crispness of fresh pea shoots.

 **Blue Apron Wine Pairing**  
Asilomar Trail Riesling, 2014



## Ingredients

- 10 Ounces Shrimp
- 7 Ounces Wide Rice Noodles
- 1 Scallion
- 1 Lime
- ½ Ounce Pea Shoots
- ½ Bunch Collard Greens

## Knick Knacks

- 1 Tablespoon Red Curry Paste
- ½ Cup Coconut Milk Powder

**Makes:** 2 servings | **Calories:** about 800 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes

1



### Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut off and discard the root end of the scallion; thinly slice the white bottom and cut the green top into ¼-inch pieces. Remove and discard the collard green stems; thinly slice the leaves. Using a peeler, remove the rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. In a bowl, whisk together the **coconut milk powder** and ½ cup of water until smooth.

2



### Cook the noodles:

Add the **noodles** to the pot of boiling water and cook 4 to 6 minutes, or until just tender. Reserving ½ cup of the **noodle cooking water**, drain thoroughly and rinse under cool water to stop the cooking process.

3



### Cook the aromatics:

While the noodles cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **white bottom of the scallion** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until toasted and fragrant.

4



### Add the collard greens:

While the noodles continue to cook, add the **collard greens** and ¼ cup of water to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the collard greens have wilted and the water has cooked off.

5



### Add the shrimp & coconut milk:

Thoroughly rinse the **shrimp**, then pat dry with paper towels; season with salt and pepper. Add the seasoned shrimp to the pan. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through. Add the **coconut milk powder mixture**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.

6



### Finish & plate your dish:

Rinse the **cooked noodles** under warm water to loosen them; drain thoroughly. Add the noodles and **half the reserved noodle cooking water** to the pan; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until well combined. (If the sauce seems dry, add the remaining noodle cooking water to achieve your desired consistency.) Turn off the heat. Stir in the **lime zest** and the **juice of 2 lime wedges**; season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **pea shoots**, the **green top of the scallion** and **remaining lime wedges**. Enjoy!