

Spicy Shrimp Coconut Curry

with Green Cabbage & Rice

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Spicy coconut curries are a Thai specialty: the fiery heat of chiles meets the cool, creamy notes of coconut, resulting in an irresistible broth. For this quick-cooking dish, you'll use curry paste (only as much as you'd like!)—a concentrate of chiles and aromatics—along with fresh lemongrass. Plump shrimp and cabbage lend a bit of crunch to the soup, served in the same bowl as our white rice for well-balanced bites. A final squeeze of lime juice adds the perfect touch of acidity to balance the dish.



BLUE APRON WINE PAIRING:

Le P'tit Paysan Riesling, 2016

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Ingredients



10 oz
SHRIMP



3/4 cup
JASMINE RICE



2 cloves
GARLIC



1 stalk
LEMONGRASS



1
LIME



1/2 lb
GREEN CABBAGE

KNICK KNACKS:



3 Tbsp
ROASTED
PEANUTS



2 Tbsp
YELLOW CURRY
PASTE



1 Tbsp
SUGAR



1/4 cup
COCONUT MILK
POWDER



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and mince the garlic.
- ☐ Cut off and discard the ends of the lemongrass; peel away and discard the fibrous outer layers until you reach the pliable white core. Mince the core.
- ☐ In a bowl, combine the **coconut milk powder** and **1 cup of water**; whisk to thoroughly combine.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Cut out and discard the cabbage core; cut into 1/2-inch-thick pieces.
- ☐ Roughly chop the peanuts.



2 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt** and **1 1/2 cups of water**. Heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

3 Cook the aromatics:

- ☐ While the rice cooks, in a medium pot, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **garlic** and **lemongrass**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.



4 Add the curry paste:

- ☐ To the pot, 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, 1 to 2 minutes, or until fragrant.

5 Make the broth:

- ☐ Add the **coconut milk powder mixture** (whisking just before adding), **sugar**, **lime zest** and **1 cup of water** to the pot; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly reduced in volume.
- ☐ Add the **cabbage**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.



6 Finish & plate your dish:

- ☐ While the cabbage cooks, rinse the **shrimp**. Pat dry with paper towels and season with salt and pepper.
- ☐ Add the seasoned shrimp to the pot and cook, stirring occasionally, 6 to 8 minutes, or until the shrimp are opaque and cooked through.
- ☐ Turn off the heat and stir in **the juice of 2 lime wedges**. Season with salt and pepper to taste.
- ☐ Divide the finished curry and **cooked rice** between 2 bowls. Garnish with the **peanuts**. Serve with the **remaining lime wedges** on the side. Enjoy!