

MORTON & BASSETT SPICES®

One Pan Red Curry Shrimp



- 2 tablespoons avocado oil
- ½ red onion, sliced
- 1 teaspoon Morton & Bassett Garlic Powder
- 2 tablespoons Morton & Bassett Thai Red Curry
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 can coconut milk
- 2 tablespoons fish sauce
- 1 tablespoon honey
- 1 tablespoon peanut butter
- ⅓ cup water
- 1 cup green beans, trimmed and cut into 2-inch strips
- 1 cup carrots, cut into chips
- 1 bell pepper, cut into strips
- 10-12 shrimp
- ½ lime, zested and juiced
- 2 tablespoons cilantro, chopped
- 2 tablespoons peanuts, chopped
- 1 tablespoon gochujang, optional for spice

In a large pan, add avocado oil, red onion, and M&B Garlic Powder. Sauté on medium high heat for 4-6 minutes until onions are soft. Pour coconut milk into the pan. Top with M&B Thai Red Curry, fish sauce, honey, peanut butter, and water. If using gochujang, add in now. Bring to a gentle simmer, about 4-5 minutes. Combine green beans, carrots, and bell peppers into the pan. Add M&B Ground Ginger, mix, and cook for 5-8 minutes before adding shrimp. Stir in the shrimp and allow to cook, about 4-5 minutes. To serve, garnish with cilantro, a squeeze of fresh lime juice, lime zest, and peanuts.

Servings: 4 | Time: 35 minutes



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