

PANANG SHRIMP CURRY

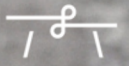


TABLE & TWINE



Spiced Shrimp



Contains Shellfish

Curry Sauce



Contains Peanut Butter

Cauliflower Rice



Cilantro & Cashews



Contains nuts

Veggies



STEP 1

Heat a large sauté pan over high heat and add one tablespoon of your preferred cooking oil.

STEP 2

Once the sauté pan is hot, add shrimp to the pan and cook on each side for 2-3 minutes. Then add the vegetables to the pan with shrimp and cook for an additional 2-3 minutes, or until the shrimp reaches an internal temperature of 145°F.

STEP 3

Meanwhile, transfer cauliflower rice to a microwave-safe bowl and microwave on high for 1-2 minutes, stirring occasionally until hot.

STEP 4

Transfer coconut tomato curry sauce to a microwave-safe bowl and microwave on high for 30-60 seconds, stirring after 30 seconds.

STEP 5

To plate your meal, place heated cauliflower rice at the bottom of your preferred serving bowl or plate. Place shrimp and roasted vegetables over the cauliflower rice and top with curry sauce, cashews and cilantro.