

Easy Thai Shrimp

This recipe is so easy and delicious, it's ridiculous! The local shrimp is bountiful & out of this world! So, here's a recipe to change it up a bit. If you've never had a dish with red curry paste or think you don't like it, give this recipe a whirl and it will change your mind.



Ingredients

- 12 oz raw shrimp, shelled & deveined-more or less (16 oz to a pound)
- 2 Tbsp chopped fresh cilantro
- 4 scallions, shredded to garnish
- 2 cups coconut cream (just about a can). You can use coconut milk if you prefer, but don't use the lite.
- 1/2 fresh pineapple, medium diced - who are we kidding? Buy the container that's pre-cut.
- 2 Tbsp Thai red curry paste
- 2 Tbsp fish sauce
- 1 Tsp sugar

Directions

Chop the cilantro and shred scallions.

Peel and chop the pineapple. (Big laugh here!) Unseal the pineapple container top so it's ready.

Shell and devein shrimp.

Place the coconut cream, curry paste, fish sauce and sugar in a skillet. Stir and heat gently over medium heat until almost boiling.

Add pineapple and stir for 1 min. Don't overcook the pineapple or it will get mushy.

Add shrimp and cook for about 3 mins, or until shrimp are cooked. Again, don't overcook the shrimp or they get tough.

Add the cilantro halfway about a minute after adding the shrimp.

Sprinkle with the shredded scallions and serve with steamed jasmine rice.
Simple sautéed snow pea with sesame make a great side dish. Recipe to follow.

Quick Sesame Snow Peas

Serves 2

Ingredients

- 1/2 pound fresh snow peas, washed and patted dry
Sugar snap peas, haricot vert or green beans can be substituted
- 1 tablespoon sesame oil
- Juice of 1 lemon, about 3 Tbsp
- Coarse kosher salt or flaky salt
- Freshly ground pepper
- Sesame seeds, for garnish (optional)

Directions

Juice the lemon and measure according to taste.

Heat the sesame oil in a large sauté pan until almost smoking.

Add the snow peas and turn the heat down a little so they don't burn.

Cook, shaking the pan and tossing, for about 1 1/2 minutes, or until just barely warmed through and tender-crisp. Don't overcook or they get limp and lose color.

Remove from the heat and toss with lemon juice.

Set aside to rest for a few moments, partially covered with a plate or splatter screen. Test after 5 minutes; they should still be crisp but more tender.

Toss with salt and pepper and serve immediately.

