



Shrimp in Coconut Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

1 1/2 lbs. large shrimp, peeled and deveined
1 tsp. [Goya Adobo with Pepper](#)
3 tbsp. [Olive Oil](#)
2 cups finely chopped onion
3 scallions, sliced very thin
3 cloves fresh garlic, minced
1/2 cup [Goya Tomato Sauce](#)
1 cup clam broth
1 can [Goya Coconut Milk](#)
Accompaniment: 4 cups hot cooked white rice

Instructions

Season shrimp with Adobo and set aside.

In a skillet, heat oil on medium. Stir in onion, scallion and garlic and cook, stirring often until onion is translucent, about 10 minutes.

Stir in tomato sauce and cook for 5 minutes.

Stir in clam broth and coconut milk, bring to a boil, lower heat and simmer for 5 minutes.

Add shrimp and cook, turning once, until shrimp are just cooked through, about 5 minutes.

Serve accompanied by rice.

Serves 4