



Shrimp in coconut milk

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb cooked shrimp
- 1 red bell pepper (capsicum / *shimla mirch*) sliced
- 1 green bell pepper sliced
- 1 medium onion sliced thin
- 1 Tbsp minced garlic – use more if you want to
- 1 tsp ginger powder
- 1/2 tsp turmeric
- 1 Tbsp garlic chili paste, if you want it a little sweet, use the Thai version
- 1 Tbsp oil
- 1 can (14oz) lite coconut milk
- Salt to taste

Instructions

- Heat the oil in a pan and stir fry the onions and garlic till the onion is translucent
- Add the bell peppers, turmeric, ginger and the chili paste. Stir fry about 2 mins
- Add the shrimp and stir fry everything till peppers are a little tender. Do not overcook. Adjust the amount of salt required
- Add the coconut milk. If you want a thick consistency, add half the can else add the whole can
- Bring to a boil, lower the heat and simmer till it reaches desired consistency
- Serve over hot rice.