



## South Coast Shrimp Curry

2- 4 servings

- 1 Pound thawed Medium Shrimp, deveined and tails removed
- 3 Tablespoons *Seven Happy Seeds South Coast Spice*
- 8-10 *Seven Happy Seeds* roasted Curry leaves
- ¼ cup Coconut Milk (Trader Joe's)
- 1 medium red onion very finely chopped or thinly sliced
- ½ Teaspoon Ginger root paste
- ½ Teaspoon Garlic paste
- ½ Teaspoon deseeded and finely chopped Serrano chilies (optional)
- 2 Tablespoons chopped Cilantro
- 2 Teaspoons Coconut Oil (or any other cooking oil of your choice)
- Salt to taste

### Shopping List:

- Shrimp
- Coconut Milk
- Red onion
- Ginger root
- Garlic Cloves
- Serrano Chilies
- Cilantro
- Coconut oil or Any cooking oil

1. Marinate Shrimp with garlic and ginger paste and *South Coast Spice* for 15 minutes.
2. Heat coconut oil in a medium cooking pan. Add onion and cook for 5-6 minutes until lightly caramelized.
3. Add marinated shrimp and curry leaves and sauté for 3-4 minutes or until turned opaque.
4. Add coconut milk, cilantro, and salt, and simmer for 2-3 minutes on low heat.
5. Garnish with Cilantro sprigs and serve hot with steamed white rice or flatbread/roti.

*Note: Do not overcook shrimp or it will become tough and chewy.*