



# Coconut Milk Shrimp

★★★★★ 5 from 7 reviews

Author: [Katya](#) Prep Time: 15 min Cook Time: 30 min Total Time: 45 minutes Yield: 4-6 1x  
Category: Main Method: Simmer Cuisine: Thai

## Description

Saucy shrimp simmered in creamy coconut milk sauce with fresh garlic, ginger, pepper flakes, and lime juice. It's perfect over cooked rice and ready in only 30 minutes!

## Ingredients

SCALE 1x 2x 3x

### SHRIMP

- 1 pound peeled and deveined large shrimp, *pat dried with a paper towel*
- 1 Tbsp. olive oil *or avocado oil*
- 2 Tbsp. honey
- 3 garlic cloves, *minced*
- 1 Tbsp. freshly grated ginger
- ¼ tsp. red chili flakes
- ¼ tsp. [kosher salt](#)
- 2 Tbsp. butter for cooking shrimp

### SAUCE

- 2 Tbsp. butter
- 1 medium shallot, *finely chopped*
- 2 scallions, thinly sliced, white and green parts separated
- ¼ tsp. red chili flakes
- 1 (14 oz.) can unsweetened coconut milk (*not lite*)
- 1 Tbsp. fish sauce
- Zest 1 lime
- 1 Tbsp. fresh lime juice, *about 1/2 lime*
- Fresh chopped cilantro
- Kosher salt, *to taste*

## Instructions

### SHRIMP

- <sup>1</sup> In a bowl, toss the shrimp with olive oil, honey, garlic, ginger, red chili flakes, and salt. Set aside to marinate for 15 minutes at room temperature.
- <sup>2</sup> Melt butter over medium-high heat in a large non-stick skillet. When the butter is hot, add the shrimp with a pair of tongs. Leave the liquid from shrimp inside the bowl. Cook the shrimp for 1-2 minutes per side or until pink on the outside. Remove immediately to a clean bowl. Shrimp will be raw on the inside. If you have leftover liquid in the pan from the shrimp, drain it before adding butter in the next step.

### SAUCE

- <sup>1</sup> Reduce the heat to medium and add butter to the skillet. Add shallots, white parts of scallions, and chili flakes. Cook for a few minutes until soft and fragrant. Stir in coconut milk and fish sauce. Season with salt to taste. Simmer until thickened, about 3-5 minutes.
- <sup>2</sup> Stir in lime zest, juice, and shrimp. Simmer for few minutes until the shrimp is cooked through. Do not overcook the shrimp. Add green parts of scallions and cilantro.

# Nutrition Facts

Serves 4

Amount Per Serving

**Calories** 439

% Daily Value\*

**Total Fat** 33.8g **43%**

**Cholesterol** 213mg **71%**

**Sodium** 890.7mg **39%**

**Total Carbohydrate** 13.6g **5%**

Sugars 9.4g

**Protein** 25.2g **50%**

Vitamin A 12% Vitamin C 6%

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**Keywords:** coconut shrimp, quick shrimp, shrimp in sauce



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