

### BEVERAGE RECOMMENDATION

This Thai Shrimp Curry will pair nicely with a dry-style Riesling. Riesling wines are often recommended with slightly spicy rich seafood dishes because the wine's relatively high acidity serves to cut the richness while the palette detects a slightly sweet afternote that tends to sooth the heat of the chilis..

#### Look for the following labels:

- Randall Graham Winery PacRim
- Stag's Leap Vineyards Dry White Riesling
- Trefethen Vineyards White Riesling



### Thai Shrimp Curry

#### Nutrition Facts

1 Serving Per Container

**Serving Size 2 (1020g)**

**Calories 1320**  
Per Serving

Amount Per Serving	% Daily Value *	Amount Per Serving	% Daily Value *
<b>Total Fat</b> 28g	<b>36%</b>	<b>Total Carbohydrates</b> 179g	<b>65%</b>
Saturated Fat 23g	113%	Dietary Fiber 8g	28%
Trans Fat 0g		Total Sugars 9g	
<b>Cholesterol</b> 550mg	<b>183%</b>	Includes 0g Added Sugars	<b>0%</b>
<b>Sodium</b> 3530mg	<b>150%</b>	<b>Protein</b> 89g	

Vitamin D 0mcg 0% . Calcium 360mg 25% . Iron 16.8mg 90% . Potassium 1980mg 40%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Ingredients:** Shrimps, Coconut Milk, low fat, White Rice, Red Curry Paste, Coconut Cream, light, Lime, Peas, Spring Onions, Coriander leaves, Serracha Sauce, Fish Sauce, Shallots

**Contains:** Crustaceans, Tree Nuts

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In Thai cuisine, curries are meat, fish or vegetable dishes in a spiced sauce. They are often described by their color; red curries use red chillis while green curries use green chillis. This authentic red curry combines the rich flavors of red Thai-bird chillis, coconut milk, kaffir lime leaves, Galangal, lemon grass and cilantro. The Jasmine rice is cooked without seasoning, both as a foil to the spicy flavors of the curry as well as to allow the natural fragrant aromas of the rice to come through.

#### WHAT'S INCLUDED

Coconut cream  
Red Curry paste  
Jasmine rice  
Minced Shallots  
Shrimp  
Coconut Milk  
Cilantro & Scallions

Sriracha &  
Fish Sauce  
Snow Peas

#### WHAT ELSE YOU NEED

Fine strainer  
Small covered saucepan  
Wok or saute pan

# INSTRUCTIONS



## STEP 1

Place the **jasmine rice** in a fine strainer and rinse under running cold water for two minutes. Allow to drain.



## STEP 2

Place the rinsed rice in a small saucepan with tight fitting lid and add 1¼ cups cold water. Place over medium heat and bring to a simmer, reduce heat to very low setting and cover with lid. Cook on low heat for 15 minutes. Remove from heat but do not open or remove lid until ready to serve.



## STEP 3

Place large skillet or wok over a high heat and add the **coconut cream**. Continue to heat and stir until liquid boils out of cream and clear coconut oil begins to separate out and pool in pan –do not allow to brown. Add the **white scallions and shallot** and cook for about one minute.



## STEP 4

Add the **red curry paste** and heat thoroughly. Add the **shrimp** and continue to cook and stir carefully until they begin to firm slightly -about two minutes.



## STEP 5

Add the **coconut milk** and bring to a light simmer and cook until shrimp are done, about four minutes.



## STEP 6

When shrimp are cooked, remove from heat, add the **fish sauce**, half of the **cut cilantro and scallion tops**. Adjust seasoning with salt as desired.



## STEP 7

When ready to serve, partially open (about one inch of the seal) the pouch of **snow peas**, place in microwave and heat on high for one minute.



## STEP 8

For service, mound the rice into heated serving dish, or divide onto deep plates or bowls. Spoon the shrimp curry next to rice and top with remaining cut cilantro and scallion tops. Carefully (be careful of steam) open bag and divide between servings.

