

Coconut Milk Garlic Ginger Shrimp

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
raw shrimp	1 lb	peeled
garlic	4 large cloves	peeled & minced
ginger	1 TBLSP	grated
turmeric	1 tsp	
salt	1 ½ tsp	
mildly hot peppers	2	aji or serrano
lime zest	of 1 lime	grated
avocado oil	2 tsp	
coconut oil	2 TBLSP	
coconut milk	1 can (14 oz)	
soy sauce	1 TBLSP	
garam masala	1 tsp	
fresh spinach leaves	2 packed cups	(optional)
lime juice	of 1 lime	
scallions	2	sliced

- In a medium sized bowl, combine ingredients from shrimp to avocado oil, toss, and set aside for 15 minutes.
- In a large skillet, bring the coconut oil to shimmering over medium heat. Evenly distribute the shrimp mixture across the skillet, and cook undisturbed for 1 minute. Toss the shrimp over onto their other side and cook 1 more minute. Using a spatula, move the shrimp quickly from the skillet back into the bowl.
- Pour the coconut milk, soy sauce, & masala spice into the skillet, and simmer until slightly thickened, about 5 minutes. While this is going on, tip the shrimp bowl and slide some of the not-shrimp ingredients into the coconut milk.
- Turn the heat down to simmer, and add back the shrimp from the bowl, add the fresh spinach, and toss for 1 minute until the spinach is wilted.
- Turn off the heat, and stir in the lime juice and scallions.
- Serve in bowls as is or with rice.