



SHRIMP COCONUT CURRY



INGREDIENTS

ITEM

QUANTITY

- Shrimp, Peeled and Deveined 5 Oz.
- Canned Light Coconut Milk ½ Cup
- Zucchini, sliced ½ Cup
- Red Bell Pepper, sliced ¼ Cup
- Garlic-infused Olive Oil 1 Tsp.
- Curry Powder 1 Tbsp.
- Fresh Ginger, grated 1 Tsp.
- Fresh Lime Juice 1 Tsp.
- Salt and Black Pepper, to taste

SERVING SIZE

1



PREPARATION

- Heat garlic-infused olive oil in a skillet over medium heat.
- Add curry powder and ginger and cook for 30 seconds until fragrant.
- Add coconut milk and stir until combined.
- Add zucchini and red bell pepper and simmer for 5-7 minutes until vegetables begin to soften.
- Add shrimp and cook for 3-5 minutes until shrimp are pink and cooked through.
- Stir in lime juice and season with salt and pepper.

- Serve warm.