



NUTRITION *per serving* 88g carbohydrates 48g fat 28g protein 1008mg sodium | gluten-free, dairy-free, soy-free, nut-free



Calories
860



Prep & Cook Time
25-35 min.



Cook Within
3 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

¾ cup Jasmine Rice
1 Lime
1 Red Bell Pepper
2 Garlic Cloves
3 Cilantro Sprigs
4 oz. Snow Peas
16 Shrimp
⅓ fl. oz. Toasted Sesame Oil
5.6 fl. oz. Coconut Milk
3 Tbsp. Red Curry Paste
.34 fl. oz. Fish Sauce

IN YOUR KITCHEN

Salt
Pepper
Small Pot
Medium Non-Stick Pan

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HOME CHEF

Thai Red Curry Shrimp

with jasmine rice and snow peas

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** **Sesame oil** is used twice. 1 tsp. is used to sear **shrimp** and remaining cooks **vegetables**.
- **Spice Alert!** **Red curry paste** can add substantial heat to a dish, so start with half the provided amount and add more to taste.
- **Fish sauce** is a potent ingredient that adds depth of flavor to Asian dishes. Use to taste, and add water as needed to find an ideal balance of salty, sweet, and spicy flavors.
- **Heads Up!** **Cilantro** is used twice. Most goes in **curry**, and a few whole pieces garnish dish.

FROM THE CHEF

For an extra herbal flourish, instead of discarding flavor-packed cilantro stems, mince and add to curry during last minute of cooking.

Did you know...

Red curry is a very popular dish in Thailand. The curry paste gets its distinctive color from crushed chili peppers, and is flavored with garlic, shallot, ginger, lemongrass, and kaffir lime.



Cook the Rice

Bring a small pot with 1 ½ cups **water** and **jasmine rice** to a boil. Reduce heat to low, cover, and cook 20 minutes, or until tender. Set aside and keep warm. While rice is cooking, start preparing ingredients.



Prepare the Ingredients

Quarter **lime**. Stem, seed, and thinly slice **red bell pepper** into thin strips. Mince **garlic**. Stem and coarsely chop **cilantro** (reserve a few leaves for garnish). Pull any strings from **snow peas**. Rinse **shrimp**, pat dry, and season both sides with a pinch of **salt and pepper**.



Sear the Shrimp

Place a medium non-stick pan over medium-high heat and add 1 tsp. **sesame oil** (reserve remaining for curry). Add **shrimp** to hot pan and cook 2 minutes, or until browned. Transfer shrimp to a plate. (Shrimp will finish cooking in a later step.) Wipe pan clean and reserve.



Start the Curry

Return pan used to sear shrimp to medium-high heat. Add remaining **sesame oil**, **garlic**, **snow peas**, and **red bell pepper** and cook 2 minutes. Add **coco-nut milk**, **half the red curry paste**, and **fish sauce** (to taste). Taste, and add more red curry paste if desired. Stir thoroughly, ensuring curry paste is fully incorporated. Bring to a boil.



Finish the Curry

Once boiling, return **shrimp** to pan along with **chopped cilantro** and a pinch of **salt and pepper**. Reduce to a simmer and cook 5 minutes, or until sauce is slightly thickened and shrimp reaches a minimum internal temperature of 145 degrees.



Plate the Dish

Place **rice** in a shallow dish or bowl and ladle **curry** around rice. Garnish with a squeeze of fresh **lime juice**, **lime quarters**, and reserved **whole cilantro leaves**.