



THE ingles TABLE

with Steve Woronoff
Coconut Shrimp Curry

Shopping List

- 2 tbsp coconut oil, divided
- 1 lb raw shrimp, peeled & deveined (we recommend 21/25 count jumbo sized)
- ½ red onion, chopped
- 4 cloves garlic, minced
- 2 tsp garam masala
- 1 tsp kosher salt
- 1 ¼ tsp curry powder
- 1 tsp chili powder
- 1 14-oz can full-fat coconut milk
- 6-oz can tomato paste
- 15-oz can chickpeas, drained and rinsed
- 1tbsp cornstarch
- 1 tbsp warm water
- 1/3 cup chopped fresh cilantro
- 2 cups cooked rice

Cooking Instructions

1) In a large skillet over medium heat, melt 1 tablespoon coconut oil. Add shrimp and cook until pink, 1 to 2 minutes per side. Remove shrimp from the pan and set aside.

2) Add remaining tablespoon coconut oil, onion, and garlic. Cook until onions are soft, about 4 minutes.

3) Stir in garam masala, salt, curry powder, and chili powder, then add coconut milk, tomato paste, and chickpeas. Stir to combine and bring to a simmer.

4) Mix cornstarch and water together and pour into the skillet, mixing well. Simmer until thickened, 5 to 6 minutes.

5) Stir in cooked shrimp and simmer another 2 minutes. Sprinkle with the cilantro and serve with the rice.



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