

Plate Dream

Creamy Thai Coconut Shrimp Curry

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1 can (13.5 oz) full-fat coconut milk
- [ ] 2 tbsp Thai red curry paste
- [ ] 1 tbsp fish sauce
- [ ] 1 tbsp palm sugar or brown sugar
- [ ] 1 stalk lemongrass, minced
- [ ] 2 cloves garlic, minced
- [ ] 1 inch fresh ginger, grated
- [ ] 1 cup chicken or vegetable broth
- [ ] Juice of 1 lime
- [ ] 1 tbsp vegetable oil
- [ ] Fresh basil leaves for garnish
- [ ] Sliced red chili (optional) for heat

For Garnish

- [ ] Chopped cilantro
- [ ] Extra lime wedges

Instructions

1. Heat the oil in a large skillet over medium-high heat; add minced garlic, ginger, and lemongrass, sauté until fragrant, about 1 minute.
2. Stir in the Thai red curry paste, letting it bloom for another minute; this releases the aromatic oils.
3. Pour in coconut milk and broth, whisk gently, then add fish sauce, palm sugar, and bring to a gentle simmer.
4. Add the shrimp, cooking just 3-4 minutes until they turn pink and curl; avoid over-cooking.
5. Remove from heat, stir in lime juice, and garnish with fresh basil, cilantro, and sliced chili if desired.
6. Serve over steamed jasmine rice, letting the sauce coat each grain.

Nutrition per serving

420 kcal	30 g	12 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the broth before serving; adjust salt with extra fish sauce or a pinch of salt.
- If the sauce thickens too much, thin with a splash of broth or extra coconut milk.
- For extra depth, toast the lemongrass in the pan before adding other aromatics.