

THAI RED CURRY WITH SHRIMP

(Adapted from "Cooking for Two")

Serves: 2



2 tsp	vegetable oil
2 tsp	red curry paste, plus extra for seasoning *
3/4 cup	coconut milk
1 Tbsp	fish sauce
2 tsp	brown sugar
1/4 cup	low-sodium chicken broth
1/2 tsp	cornstarch
1	red bell pepper, stemmed, seeded, and sliced into 1/4 inch wide strips
4 oz (2 cups)	snap peas, ends trimmed and strings removed, sliced in half on bias
8 oz (21-25/lb)	extra-large shrimp, peeled, tails removed and deveined
1/4 cup	loosely packed fresh Thai basil leaves **
2 tsp	fresh lime juice
salt	

1. Heat oil in 10-inch nonstick skillet over medium-high heat until shimmering. Add curry paste and cook until fragrant, about 30 seconds. Stir in coconut milk, fish sauce, and brown sugar. Whisk broth and cornstarch together in small bowl, then whisk mixture into skillet and bring to simmer.
2. Add bell pepper and snap peas and simmer until vegetables are crisp-tender and sauce has thickened slightly, 5-8 minutes. Season with curry paste to taste.
3. Stir in shrimp and continue to simmer until shrimp are full cooked, 3-5 minutes. Off heat, stir in basil and lime juice. Season with salt to taste, and serve.

Notes:

* Depending on the freshness of your curry paste, you may need to add

** If you can't find Thai basil, regular basil will work.