

delicious dish

one skillet thai coconut curry with lemongrass and ginger

This Thai inspired curry recipe is perfect for those cold winter days when you need something that will warm you from the inside out! It can be made with shrimp, chicken or tofu.

ingredients

Protein Choice

1 ½ -2 pounds large shrimp (16/20 size or bigger),
peeled and deveined
1 ½ -2 pounds boneless, skinless chicken breast,
cut into 4-6 pieces
2 blocks tofu (1½ -2 pounds total), cut into 2 inch
cubes

For the Curry

4-5 tbsp. olive oil
1 yellow onion, diced small
3 cloves garlic, smash and chopped
A 1-inch piece of fresh ginger, peeled and
minced
1 stalk of lemon grass (*see note at the bottom)
½ tsp. dried chili flakes or 1 whole long red chili
or ½ of a Thai bird chili, sliced in rounds,
optional
4 ripe plum tomatoes, ends removed, quartered
2 tbsp. curry powder
1 can of full fat coconut milk
¼ cup water
Juice of 1 lime
½-1 tsp. kosher salt, or to taste
1 bunch of Thai basil or regular basil, leaves only
2 handfuls of fresh baby spinach

To Serve

1 jalapeno, finely chopped or more red chilli
handful cilantro leaves, roughly chopped
2 green onion, sliced in rounds
1 lime, cut into wedges

2 cups jasmine, brown or mixed grain rice,
cooked

directions

1. Mince the onion, garlic, ginger, lemongrass, chili, and tomatoes in a food processor or by hand. Set aside.
2. Heat a heavy duty fry pan or cast iron pan over med high heat. Add half the oil. Add the protein pieces and cook for 2-3 min each side or until they are browned. Remove from the pan to a plate, set aside.
3. Add the onion-tomato mixture and sauté until fragrant and soft, about 5-7 minutes.
4. Add the curry powder, mix into the onion-tomato mixture, cook for another minute.
5. Add the coconut milk. And the water to the empty can of coconut milk, swish it around the can and dump that water into the pan with the coconut milk, let it boil, add the lime juice and salt.
6. Let the sauce boil and reduce for about 6-7 minutes. Taste the sauce, add more salt, chilis or lime to taste. Add the basil and spinach. Let the sauce thicken so that it coats the back of a spoon, about 3-4 minutes.
7. Add the protein back to the pan, let cook for 10-15 minutes. Transfer to a serving dish (or serve right from the dish) and garnish with chopped jalapeno, cilantro, green onion.
8. Serve with Rice and lime wedges.

Serves 4-6

***Cut the root end off the lemongrass and then cut the lemongrass where the white part meets the greener part (you only use the white part), discard the root end and the darker part. You can freeze any unused stalks of lemongrass, chopped or left whole.**