

Recipe of Shrimp with Coconut

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There's a lot of Shrimp Recipes. Below is one of the Shrimp with Coconut Recipes :

Recipe of Shrimp with Coconut Ingredients :

- 1 lb shell-on shrimp, uncooked
- 3 cups coconut milk
- 3 cloves garlic
- 1 lb. tomatoes, peeled and chopped
- Sea salt and freshly ground black pepper
- 3 tablespoons lime or lemon juice
- 1 large onion
- 1 t. fresh chopped thyme
- Finely chopped hot pepper to taste
- 1 Tbsp. Vinegar

Recipe of Shrimp with Coconut Methods :

- Peel and devein shrimp retaining tails
- Pour the lime juice over the shrimp and set aside
- Cook the coconut milk in a heavy frying pan until it is oily
- Add the onion, garlic and cook until the onion is tender
- Add the hot pepper, tomatoes, salt and pepper, thyme and vinegar
- Stir and cook very gently for 10 minutes
- Drain the shrimp, add the other ingredients and cook until the shrimp is tender, about 10 minutes
- Serve hot over rice {mosgoogle}