

Red Shrimp Thai Red Curry

Ingredients

- 1 pack of Argentinian Red Shrimp
- Blue Dragon Thai Red Curry Paste
- 1 pack Thai Jasmin Rice (2 servings)
- 2 spring onions sliced on the diagonal
- 1 lime juiced
- 1 red chilli finely sliced
- 1 large pinch of chopped coriander
- 200 ml coconut milk

Step 1

Heat a small amount of veg oil in a large frying pan on a medium to high heat, once the oil is hot add in the shrimp stirring occasionally for 2-3 minutes.

Step 2

Add in the Thai red curry paste, and coconut milk cook on a medium heat for 5 minutes.

Step 3

Heat the rice according to pack instructions.

Step 4

Divide the rice between two plates and spoon on the curry, scatter the coriander and chilli slices over the top and finish with a squeeze of lime to serve.