

South Coast Shrimp Curry

2- 4 servings

- 1 Pound thawed Medium Shrimp, deveined and tails removed
 - 3 Tablespoons Seven Happy Seeds **South Coast Spice**
 - ¼ cup Coconut Milk (optional)
 - 1 medium red onion very finely chopped or thinly sliced
 - ½ Teaspoon Ginger root paste
 - ½ Teaspoon Garlic paste
 - 2 Tablespoons chopped Cilantro
 - 2 Teaspoons Coconut Oil
 - 1 sprig Curry leaves (optional- stocked by most Indian Grocers)
 - Salt to taste
1. Marinate Shrimp with garlic and ginger paste and **South Coast Spice** for 15 minutes.
 2. Heat coconut oil in a medium cooking pan. Add onion and cook for 5-6 minutes until lightly caramelized.
 3. Add marinated shrimp and curry leaves and sauté for 3-4 minutes.
 4. Add coconut milk, cilantro, and salt, and simmer for 7-8 minutes on low heat.
 5. Garnish with Cilantro sprigs and serve hot with steamed white rice or flatbread.



recipes and @ sevenhappyseeds.com