

wineXpert®

LE23

# SHRIMP CURRY

This vibrant dish is part stir-fry, part soup and will wake up your weeknight dinner menu.

PREP TIME: 15 MIN  
TOTAL TIME: 25 MIN

COOK TIME: 10 MIN  
YIELD: 4 SERVINGS



*Tip:* Replace the rice with cooked rice noodles.

## INGREDIENTS:

1 tbsp (15 mL)	coconut or vegetable oil
2 cups (500 mL)	sliced mixed bell peppers
2 cups (500 mL)	chopped bok choy
1 cup (250 mL)	snow peas
1 tbsp (15 mL)	each minced fresh ginger and garlic
1 1/2 cups (375 mL)	chicken broth
1/2 cup (125 mL)	coconut milk
1 tsp (5 mL)	Thai green curry paste (or more to taste)
2 cups (350 g)	thawed large frozen shrimp, peeled and deveined
	cooked sticky rice
	chopped fresh Thai basil or cilantro
	lime wedges



## METHOD:

Heat wok or large deep skillet over medium-high heat; add oil.

Add peppers, bok choy and snow peas; stir-fry for 5 minutes. Add ginger and garlic; stir-fry for 1 minute.

Stir in chicken broth, coconut milk and curry paste. Bring to a simmer.

Add shrimp; cook for 2 to 3 minutes or until shrimp is pink.

Ladle soup into serving bowls. Scoop rice into oiled ramekins; turn out onto serving bowls. Garnish with basil and lime wedges.



PAIR WITH:  
LE23 SEMILLON  
SAUVIGNON BLANC

