

GUASTELLO'S VILLAGE MARKET

Thai Shrimp and Pineapple Curry

Serves 2

Ingredients

1 1/2 tablespoons oil
2 tablespoons Thai red curry paste (store-bought)
1/2 cup coconut milk
1/2 cup water
3 – 4 kaffir lime leaves, slightly bruised, optional or fresh cilantro
8 oz shelled and deveined shrimp (tail-on)
1 cup pineapple cubes
1/2 tablespoon fish sauce
1/2 tablespoon sugar or palm sugar
A squirt of lime juice

Heat up a pot with the cooking oil. When the oil is heated, add the curry paste and stir to release the aroma. Make sure to keep stirring and don't burn the curry paste. Add the coconut milk, water, and kaffir lime leaves and bring the curry to boil. Add the prawn and pineapple and let cook for about 5 minutes on medium to low heat. Add the fish sauce, sugar, and lime juice, stir to combine well. Turn off the heat and serve immediately with steamed white rice.

Cook's Note: You can use canned pineapple to make this dish. Choose the pineapple rings and cut into cubes.

Credit: rasamalaysia.com