

Shrimp Curry with Peanut Sauce



Ingredients

- 2 lbs medium shrimp
- 2 tbsp red curry paste
- 1-14oz can thai coconut milk
- 2 tbsp fish sauce
- 3 tbsp brown sugar
- 2 cups frozen peas
- 1 cup chicken broth
- 1-8oz jar peanut satay sauce
- 4 cups white rice, cooked

Directions

1. In a large saucepan, simmer red curry paste and coconut milk for 5 minutes.
2. Add fish sauce, brown sugar, broth, and peas. Simmer for 10 minutes, stirring occasionally.
3. Stir in peanut sauce and simmer for 2 minutes.
4. Add shrimp and continue stirring occasionally for 4-6 minutes or until shrimp appears cooked (turns pink and curls).
5. Serve over white rice.