

Coconut Curry Shrimp with Coconut Rice

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-in-coconut-milk-indian-recipe>

Ingredients:

- 1 pound shrimp peeled and deveined
- 2 tablespoons coconut oil
- 2 cloves garlic minced
- 1 teaspoon fresh ginger grated
- 1 onion diced
- 1 cup green bell pepper deseeded, diced
- 2 tomatoes deseeded, diced
- 2 cardamom pods crushed
- 1 tablespoon curry powder
- 1 teaspoon ground black pepper freshly
- 2 teaspoons hot sauce to taste
- 2 cups seafood stock
- 2 cups coconut milk
- 2 tablespoons fresh cilantro chopped
- 2 cups white rice
- 2 cups coconut milk
- 1 cup water
- 1 teaspoon salt

Nutrition:

1. Calories: 1140 calories
2. Carbohydrate: 100 grams
3. Cholesterol: 175 milligrams
4. Fat: 69 grams
5. Fiber: 9 grams
6. Protein: 38 grams
7. SaturatedFat: 56 grams

8. Sodium: 1050 milligrams

9. Sugar: 11 grams

Thank you for visiting our website. Hope you enjoy Coconut Curry Shrimp with Coconut Rice above. You can see more 15 shrimp in coconut milk indian recipe [Unlock flavor sensations!](#) to get more great cooking ideas.