Recipes By Delaware

FULL MEAL RECIPE FEATURING
THAI COCONUT SHRIMP CURRY

SALAD
Cucumber, Carrot & Herb Salad

Ingredients

- 2 cucumbers, thinly sliced
- 1 carrot, julienned
- ½ red onion, thinly sliced
- ¼ cup fresh cilantro
- ¼ cup fresh mint
- 2 tablespoons rice vinegar
- 1 tablespoon lime juice
- 1 teaspoon honey
- Salt to taste

Preparation

1. Whisk together the rice vinegar, lime juice, honey, and salt.
2. Toss with the cucumbers, carrot, onion, cilantro, and mint.
3. Chill for 15 minutes before serving.

Presentation

Arrange the salad in a shallow bowl and garnish with mint leaves and a lime wedge.

Entrée: Thai Coconut Shrimp Curry

Ingredients

- 1½ pounds peeled and deveined white shrimp
- 1 tablespoon vegetable oil
- 1 small onion, thinly sliced
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 2–3 tablespoons Thai red curry paste
- 1 can, 13.5 ounces, unsweetened coconut milk
- 1 red bell pepper, sliced
- 1 cup snap peas or green beans

- 1 tablespoon fish sauce
- 1 teaspoon brown sugar
- 1 tablespoon lime juice
- ¼ cup fresh basil or cilantro
- Cooked jasmine rice, for serving
- Lime wedges, for garnish

Preparation

1. Pat the shrimp dry and season lightly with salt.
2. Heat the oil in a large skillet over medium-high heat. Sauté the onion for 3–4 minutes.
3. Add the garlic, ginger, and curry paste. Cook for 1 minute, stirring constantly.
4. Pour in the coconut milk and bring to a gentle simmer.
5. Add the bell pepper and snap peas. Simmer for 4–5 minutes, until slightly tender.
6. Stir in the fish sauce, brown sugar, and lime juice.
7. Add the shrimp and cook for approximately 3–5 minutes, turning once, until opaque and fully cooked. Avoid overcooking.
8. Stir in the basil or cilantro.

Presentation

Spoon jasmine rice into warm bowls and ladle the curry over the top. Garnish with fresh herbs and lime wedges.

Side Dish 1: Coconut Jasmine Rice

Ingredients

- 1½ cups jasmine rice
- 1 cup water
- 1 cup coconut milk
- ½ teaspoon salt

Preparation

1. Rinse the rice until the water runs mostly clear.
2. Combine the rice, water, coconut milk, and salt in a saucepan.
3. Bring to a boil, cover, reduce the heat, and simmer for 15 minutes.
4. Remove from the heat and let stand, covered, for 10 minutes. Fluff with a fork.

Presentation

Serve the rice in a small mound or molded cup beside the curry. Garnish with toasted coconut, if desired.

Side Dish 2: Thai-Style Roasted Broccoli

Ingredients

- 1 pound broccoli florets
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil
- 1 teaspoon soy sauce
- 1 teaspoon lime juice
- 1 teaspoon sesame seeds

Preparation

1. Toss the broccoli with the vegetable oil, sesame oil, and soy sauce.
2. Roast at **425°F** for 15–20 minutes, until browned and tender-crisp.
3. Finish with lime juice and sesame seeds.

Presentation

Arrange the broccoli on a serving platter and sprinkle with additional sesame seeds.

Dessert: Mango Sticky Rice

Ingredients

- 1½ cups cooked sticky rice or short-grain rice
- ¾ cup coconut milk
- ⅓ cup sugar
- ¼ teaspoon salt
- 2 ripe mangoes, sliced
- Toasted sesame seeds, for garnish

Preparation

1. Warm the coconut milk, sugar, and salt in a saucepan until the sugar dissolves. Do not boil.
2. Pour about two-thirds of the coconut mixture over the warm rice and let it stand for 15 minutes.
3. Serve with sliced mango and drizzle with the remaining coconut sauce.

Presentation

Place the sticky rice beside the mango slices and garnish with sesame seeds.

Wine Pairing

Ethero Albariño White Wine

Its bright acidity and refreshing citrus character complement the lime, herbs, and aromatic spices in the curry. The wine also balances the richness of the coconut milk without overpowering the delicate white shrimp.