

Ginger-Garlic Shrimp with Coconut Milk

Serves 4

- 2 large garlic cloves, minced or grated
- 1 tsp minced or grated ginger
- 1 tsp ground turmeric
- Kosher salt and black pepper
- 1 T olive oil
- 450 g large shrimp, peeled and deveined, tails on or off
- 2 T vegetable oil
- 1 can full-fat coconut milk
- 1 T soy sauce
- 3 packed cups baby spinach
- 1 lime, halved
- 1 jalapeño chili, thinly sliced
- 2 scallions, white and light green parts, thinly sliced
- ½ packed C cilantro leaves and tender stems, roughly chopped
- Steamed rice, vermicelli noodles or naan, for serving



1. In a mixing bowl, mix together the **garlic, ginger, turmeric, 1 tsp salt, ½ tsp pepper** and the **olive oil**. Add the shrimp and mix to coat well.
2. Heat the **vegetable oil** in a large skillet over medium-high until shimmering.
3. Add the **shrimp** in an even layer and cook, undisturbed, **for 2 minutes**.
4. Pour in the **coconut milk** and **soy sauce**, stir to combine and turn the shrimp.
5. Raise the heat to high and adjust it to maintain a simmer (avoid bringing to a boil), and cook until the liquid is slightly thickened and shrimp are almost cooked through, stirring occasionally, **about 3 minutes**.
6. Stir in the **spinach** in batches until wilted.
7. Remove from the heat and squeeze in the **juice** from a **lime** half.
8. Adjust seasoning with more lime and salt as needed.
9. Top with the **chiles, scallions** and **cilantro**, and serve with rice, noodles or naan.