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## Coconut-Curry Shrimp

with Peas and Couscous



20-30min



4 Servings

The flavors of coconut curry warm us from the inside just thinking about them—throw in juicy Campari tomatoes, sweet peas and fragrant basil, and we've found the dish of our dreams. The secret in this recipe is clam broth concentrate, and couscous cooks directly in the sauce, soaking up all that depth and flavor. Cook, relax, and enjoy!

## What we send

- grape tomatoes
- medium yellow onion
- frozen peas
- fresh basil
- coconut milk <sup>15</sup>

## What you need

- coarse salt
- olive oil

## Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 515kcal, Fat 8g, Carbs 70g, Proteins 33g



### 1. Prep ingredients

Halve, peel, and thinly slice **onion**. Cut **tomatoes** in half. In a medium bowl, add **coconut milk**, 1¼ cups **water**, and **clam broth packet** and whisk to combine.



### 2. Cook onion & curry

Heat 2 tablespoons **oil** in a large skillet over medium-high. Add **onion** and ½ teaspoon **salt** and cook, stirring occasionally, until **onion** is translucent and softened, about 5 minutes. Stir in **curry paste** and cook until combined, about 30 seconds.



### 3. Add coconut milk

Add **coconut milk mixture** and 1½ teaspoons **salt** and stir to combine. Add **tomatoes** and bring to a boil. Lower heat and simmer until flavors meld, about 3 minutes.



### 4. Add rest of ingredients

Stir in **couscous** and **peas**. Season **shrimp** with **salt** then place in a single layer on top of the **couscous**. Return to a boil.



### 5. Cook shrimp

Cover, reduce heat to medium, and simmer until **shrimp** are opaque and just cooked through, 5-7 minutes.



### 6. Finish

Pick **basil leaves** from stems, tearing any large leaves. Serve **couscous** and **shrimp** with **basil** scattered on top and a drizzle of **olive oil**. Enjoy!