



## Coconut Shrimp Masala

with Basmati Pilaf & Cucumber Salad



20-30min



2 Servings

Thanks to quick-cooking Gulf shrimp, this dish comes together in no time at all! We take some help from a quality garam masala blend, which is an Indian blend that translates to "warm spice blend." It's full of warm spices, but not spicy. Fresh aromatics like garlic, ginger, and onion brighten up the dish, while a crisp cucumber salad is the perfect counterbalance to the pillowy rice and tender...

## What we send

- 2
- 15
- 2

## What you need

- kosher salt & ground pepper

## Tools

- medium skillet
- small saucepan

## Allergens

Shellfish (2), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 710kcal, Fat 24g, Carbs 94g, Proteins 30g



### 1. Prep ingredients

Peel and finely chop **half of the ginger** (save rest for own use). Peel and finely chop **1 large garlic clove**. Halve, peel, and thinly slice **all of the onion**, then finely chop **1/3 of the sliced onions**.



### 4. Sauté aromatics

Heat **2 tablespoons oil** in a medium skillet over high. Add **sliced onions** and cook, stirring occasionally, until browned, about 3 minutes. Add **ginger** and **garlic**; cook, stirring, until fragrant, about 1 minute. Add **3 1/2 teaspoons of the garam masala** and cook until fragrant, about 1 minute.



### 2. Cook rice

Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **half of the chopped onions**; cook, stirring, until browned, about 3 minutes. Add **rice** and cook, stirring, about 1 minute. Add **1 1/2 cups water** and a **pinch of salt**. Bring to a boil. Cover, reduce heat, and simmer until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm.



### 5. Add coconut & broth

Stir in **coconut** and cook until lightly toasted, about 1 minute. Add **shrimp broth concentrate**, **1 cup water**, and **1/4 teaspoon each salt and pepper**. Bring to a boil, then reduce heat to medium and cook until slightly reduced and flavors blend, 5-7 minutes.



### 3. Prep cucumber salad




While rice cooks, chop **cilantro stems and leaves** together. Trim ends from **cucumber**, then halve lengthwise and thinly slice crosswise. In a medium bowl, combine cucumbers, cilantro and **remaining chopped onions**. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Add **shrimp** to **sauce** and cook over medium-high heat, stirring occasionally, until shrimp are curled and cooked through, 3-5 minutes. Fluff **rice** with a fork. Spoon **rice** into bowls and top with **shrimp masala** and **cucumber salad**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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